



# Schapfen GerstenWonne

## Barley and spelt bread

- **complete mix to produce barley bread, a typical compact German bread type.**
- **Contains wholemeal barley flour, spelt flour, sour dough made from barley, potato flakes and pumpkin seeds. No wheat components added.**
- **The mild sour dough flavour combined with the barley aroma gives this bread its unique taste. Potato flakes provide a long lasting freshness.**

### Recipe for GerstenWonne Bread

<b>Schapfen GerstenWonne</b>	10.000 kg
fresh yeast	0.180 kg
or dry yeast	0.075 kg
water,	7.500 l



- *Mixing: 10 - 12 minutes slow only*
- *dough temperature: 28°C*
- *rest time: 30 minutes*
- *scaling weight: 0,550 kg ( per tin 12 cm x 9 cm x 9 cm)*
- *Work up with moist hands, form the loaves, cover surface with a mix of sesame and pumpkin seeds and put into greased tins.*
- *proof time 60 minutes (full proof)*
- *baking with steam, open damper after 2 minutes*  
*oven temperature at start 260°C, decreasing to 190 °C at the end*  
*baking time: 70 – 75 minutes*

Packing: 25 kg per bag with PE-liner

1 pallet = 30 bags = 750 kg

Store in a cool and dry place (max 18° C)

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*Ingredients: Wholemeal Barely, Barley Flakes, Wholemeal Spelt Flour, Barley Sour Dough (dried), Pumpkin Seeds, Barley Malt, Soya Flour, Sugar, Sunflower Kernels, Potato Flakes, Iodized Salt, Guar Flour E412, Spelt Sour Dough (dried), Albumen powder, Vegetable Oil (Rapeseed origin), Sodium acetate E262, Honey, Potato Fibre, Spices.*