

BREAD MIXES

DARK RYE BREAD MIX

- Convenient and easy to use
- Consistent product quality
- Rich and dark texture

BASIC RECIPE

| INGREDIENTS | WEIGHT (KG OR L) | | % |
|---------------------------------|------------------|----------|------|
| MAURI Dark Rye Bread Mix | 5.000kg | 12.500kg | 100% |
| MAURI Instant Dried Yeast OR | 0.070kg | 0.175kg | 1.4% |
| MAURI Compressed Yeast | 0.210kg | 0.525kg | 4.2% |
| Water (variable) | 3.000L | 7.600L | 60% |
| Total Dough Weight | 8.280kg | 20.800kg | |
| Yield | variable | variable | |

METHOD

MIXING TIME (SPIRAL MIXER)

2 Minutes 1st speed, 7-9 minutes 2nd speed or until optimum dough development.

SCALING

The weight of each dough piece will vary according to the product variation.

INTERMEDIATE PROOF

10 minutes.

MOULDING

By hand or as per manufacturers recommended settings through machine.

FINAL PROOF

40-60 minutes.

PROOFER SETTINGS

85% relative humidity, 38°C.

BAKING

Bake time will vary depending on the scale/product weight (approx. 20-35 minutes).

OVEN SETTINGS

210°C-230°C.

STEAM

Recommended (except lidded tins).