



FINO RYE BASE

OVERVIEW

For the production of rye flavoured bread and rolls

USAGE

Replaces 20 – 40% of flour in standard bread recipes

INGREDIENTS

Ryemeal (47%), Wholemeal Flour, Malt Flour, Gluten Flour, Acidity Regulator (E330), Emulsifier (E472(e)), Free Flow Agent (E170), Salt

PACKAGING

Code	Size	Type	Palletisation
3821	15 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,473.50
Energy (Kcal)	352.50
Protein (g)	11.40
Fat (g)	1.70
Fat (of which saturates)(g)	0.30
Carbohydrate (g)	74.60
Carbohydrate (of which sugars)(g)	3.50
Dietary Fibre (g)	12.70
Sodium (mg)	65.30

METHOD

Group 1	
Ingredient	KG
Bread Flour	1.600
Chilled Water	1.050
FINO RYE BASE	0.400
Brown Sugar	0.080
BUTTA BUTTEROILS SUBSTITUTE	0.080
LECITEM PUMPABLE-S	0.040
Salt	0.022
Yeast	0.020
Total Weight: 3.292	

DESCRIPTION

1. No time dough, place all ingredients in the machine bowl and develop thoroughly. 2. Dough temperature 29-31°C, allow dough to recover 5 minutes. 3. Scale and mould as desired. 4. Proof and bake at 210°C .



STORAGE

Cool, dry and dark conditions



SHELF LIFE

180 days



TYPE

Bag



CATEGORY

Base, Other Products



FINISHED PRODUCT

Rye Bread



BRANDS

Fino