

MyBread



backaldrin®

Rye Mixed Bread 70/30

BR 1066



Preparation

Knead the ingredients together to form a medium-firm dough. After the dough rest, weigh out dough pieces, shape into loaves and set on fermentation. At 3/4 fermentation, place the loaves onto oven loaders, brush with water as necessary and then blast with steam. Open the vent after 1 – 2 minutes. Bake well at a falling temperature.

Dough

7.000 kg rye flour T 960 / 996
 3.000 kg wheat flour T 700 / 550
 1.000 kg **My Bread** (2546)
 8.200 kg water (approx.)
 0.200 kg yeast
 0.270 kg salt
 0.100 kg **BAS light** (1251) / **BAS dark** (1250)
 0.050 kg **Munich Bread Spice** (1385)
 19.820 kg Dough

Processing

Kneading time: 8 – 10 minutes at low speed
 Kneader: spiral
 Dough temperature: 26 – 28 °C
 Dough rest: 30 – 40 minutes
 Scaling weight: 1.150 kg
 Baking temperature: 250 °C (5 – 10 minutes), bake well at a falling temperature
 Baking time: approx. 60 minutes

Rye Mixed Bread 60/40

BR 1067

Dough

6.000 kg rye flour T 960 / 996
 4.000 kg wheat flour T 700 / 550
 1.000 kg **My Bread** (2546)
 8.100 kg water (approx.)
 0.200 kg yeast
 0.270 kg salt
 0.060 kg **BAS T** (1253)
 0.100 kg **Munich Bread Spice** (1385)
 19.730 kg Dough

Processing

Kneading time: 8 – 10 minutes at low speed
 Kneader: spiral
 Dough temperature: 24 – 26 °C
 Dough rest: 20 – 30 minutes
 Scaling weight: 1.150 kg
 Baking temperature: 250 °C (5 – 10 minutes), bake well at a falling temperature
 Baking time: approx. 60 minutes

Preparation

Knead the ingredients together to form a medium-firm dough. After the dough rest, weigh out dough pieces, shape into loaves and set on fermentation. At 3/4 fermentation, place the loaves onto oven loaders, brush with water as necessary and then blast with steam. Open the vent after 1 – 2 minutes. Bake well at a falling temperature.





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Product information

Baking improver for all types of bread containing rye

Product Number: 2546

Packaging: 25 kg paper bag

Product advantages:

- Wide range of application, from mixed wheat to rye breads
- High flexibility and reliability in every possible form of acidification – direct or combined
- Good processing properties for dry, machine-friendly dough
- Ensures a succulent and soft crumb
- Bread maintains shape when being sliced or spread
- Ideal swelling of the ingredients for even better fresh-keeping – just how consumers like it

Dosage: 10 % on flour

Current information pertaining to the baked products, in terms of the food information regulation (EU-VO 1169/2011), may be obtained from your backaldrin consultant or via email to info@backaldrin.com.

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