



Premium Natursauerteig

An optimal souring regulation is assured with the addition of our Premium Natursauerteig. All baked products achieve the typical sour dough characteristics. Full flavor and optimal stay-fresh capabilities are ensured. The positive advertising claim: “baked with natural sour dough” can be made.



Recipe suggestion:

Rye bread

Basic recipe

Rye flour	7,000 kg	_____
Wheat flour	3,000 kg	_____
Premium Natursauerteig	0,400 kg	_____
Premium Malzextrakt-Dunkel	0,300 kg	_____
Premium Gold-Stabil	0,200 kg	_____
Salt	0,200 kg	_____
Yeast	0,150 kg	_____
Caraway seeds	0,150 kg	_____
Water	approx. 7,600 l	_____

Dough weight **19,000 kg**

Kneading time:

Approx. 6 min. slow and 3 min. fast speed.

Temperature:

The ideal dough temperature is between 28 - 29 °C.

Dough resting:

Approx. 5 - 10 min.

Preparation:

Divide dough into pieces of 1,800 kg each. Round mould them and top the surface with lots of rye flour. Proof on setters outside at room temperature or in the fermentation chamber.

Proofing time:

Approx. 60 min at 28 °C and 75 % humidity.

Baking process:

Take the proven loaves out of the proofing chamber and place in the deck oven. Set at approx. 260 °C with a medium steam setting. After 3 min. open the damper and reduce temperature to approx. 180 °C.

Baking time:

Total baking time approx. 90 min.