



Dark Rye flour

Description: the flour is obtained by grinding the rye after a thorough cleaning.

Benefits:

- Rich content of nutrients; the grinding process of the rye is slower and more complex than the wheat;
- Rich content of fiber which improves bowel movement and helps in losing weight; this bread can be recommended for your customers who is searching for dietetic products;
- Higher protein content compared to white flour;
- The bread made from dark rye flour will have a dense breadcrumb;
- It is recommended for: Polish breads, Russian breads, Swedish intermediate assortment, mainly ingredient in manufacture of acid leaven, American rye mixed with other flours.

Small tricks, big effects:

- In the preparation of rye bread, the dough should be very soft; where it appears little stiffness, add more liquid, because rye flour absorbs more water than wheat flour;
- Dark Rye flour can be used in combination with wheat flour or other grains to offer the specific flavor of desired product
- Spices, like cumin or coriander, can be added in rye bread. Honey, molasses or malt syrup are other additions miracle. Dried fruits also.



Dark Rye flour

Appearance: white with gray-brown hue and fine particles of brans.

Ingredients: dark rye flour, grains with gluten and abducted products.

Packaging: flour may be packaged in bag of raffia of 40 kg or paper bag 25 and 50 kg. Also, bulk flour can be marketed.

Storage conditions: to be hold in a clean and well ventilated space out of direct sunlight.

Terms of transport: It is made with means of transport intended, authorized, properly equipped, covered, clean, dry, ventilated, free from foreign smell. Transportation will be made available on EUR pallets. The handling during transport should be done carefully.





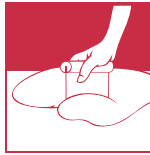
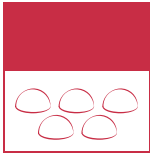
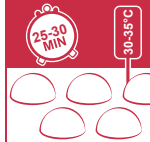

Shelf life: 6 months for paper bags of 25 and 50 kg
 3 months (1st of May to 30th of September) for raffia bags and bulk
 4 months (1st of October to 30th of April) for raffia bags and bulk.

Recipe

Leaven Ingredients: • 50 kg wheat flour 650 • 0.6 kg of yeast • 28 l of water

Ingredients dough: • 40 kg dark rye flour • leaven • 2 kg of salt • 42 liters of water

Procedure:

1.  It is kneaded the ingredients for leaven 4 minutes at slow speed and 6 minutes at fast speed.
2.  Allow to rise the leaven for 70 minutes.
3.  It is kneaded the dough ingredients 4 minutes at slow speed and 6 min fast speed.
4.  The dough is allowed to relax for 30 min.
5.  It divides the dough into pieces at least 570 grand allowed to rise for 15 min.
6.  It shapes as round or loaf 25-30-35 °C.
7.  It is allowed to rise for 25-30 minutes at temperature of 30 - 35 °C.
8.  It is Baked for 30-60 minutes at a temperature of 210 - 230 °C depending on the weight of the dough.