

## Dark rye malt





## PURPOSE

Used for baking dark bread. Gives the bread dark brown color, improves the taste and aroma. It is also used to color all sorts of healthy food as it is a natural colorant. Rye malt is a valuable source of dietary fibre and contains no additives nor preservatives. Also helps to improve breads shelf-life.

## PRODUCT INFO

Product name: **Dark rye malt**  
Customs code: 11072000  
Ingredients: Rye 95%, water 5%  
Product possibility:  Organic  not organic



## PRODUCT DESCRIPTION

Appearance: Flour  
Color: Dark brown  
Aroma/Taste: Bitterish

## CHEMICAL-PHYSICAL STANDARDS

pH 4,0 - 4,4  
Extractivity (%) 49 - 65  
Moisture (%) 4,0 - 7,0  
Color EBC 220 - 280

## STORAGE AND SHELF-LIFE

Shelf-life: 12 months  
Storage: T=max 30°C,  
rel. humidity max 75%  
Packaging: Paper bags 25kg  
Pallet Description: Wooden pallet  
Pallet: FIN/EUR  
Qty/pallet: 1000/750kg

## DOSAGE OF THE PRODUCT

Up to 6 % of flour quantity.



## INGREDIENTS OF BLACK BREAD

Sour dough:	Amount kg
Rye flour	17
Water	28
<b>Sour dough total kg:</b>	<b>45</b>
<b>Skald:</b>	
Rye flour	7
Dark rye malt	8
White rye malt	1,5
Water (hot)	41
<b>Skald total kg:</b>	<b>57,5</b>
<b>Dough:</b>	
Wheat flour	28
Rye flour	39
Sugar	9
Salt	1,5
Yeast	2,4
Improver	1,6
Malt extract	5
Water	2,5
<b>Total kg</b>	<b>191,5</b>
<b>Outcome pieces</b>	<b>248</b>
<b>Outcome packages</b>	<b>248</b>

## WORKING METHOD

Mixing time	5min	slow
	0min	fast
Dough temperature	26-28 °C	± 2
Resting time	60min	
Proofing	45min	± 5
	33 °C	± 2
	65%	± 3
Baking	28min	
Oven Steam	30kg/h	± 2
Heater	°C	
Zone 1	240-270 °C	
Zone 2	210-230 °C	
Zone 3	180-210 °C	
Zone 4	170-195°C	
Cooling	180min	

## HOW TO USE

For the best results pour 92-95 °C water on dark rye malt. Before mixing, rye malt should be mixed with flour. Or you can add the malt directly to the dough.

Weight of dough	700g (without topping)
Weight of ready product	600g
Weight of package	600g
Pieces in package	1

## NOTES

Dough humidity	45-46%	± 0,5
acidity	9-10 N°	± 0,3