

Distatic rye malt



PURPOSE

Diastatic rye malt is used as ingredient in bakery industries. Finest malt-flour with enzymatic activity.

PRODUCT INFO

Product name: **Diastatic rye malt (white)**
Customs code: 11071091
Ingredients: Rye 95%, water 5%
Product possibility: Organic not organic



PRODUCT DESCRIPTION

Appearance: Flour
Color: White/beige
Aroma/Taste: Sweet, slightly sour

CHEMICAL-PHYSICAL STANDARDS

pH 5,8 – 6,3
Extractivity (%) 80 – 87
Moisture (%) 4,0 - 7,0
Saccharification (min) 5 - 15

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

2-6% of flour quantity.



INGREDIENTS OF SWEET AND SOUR BREAD

| Sour dough: | Amount kg |
|--------------------------|--------------|
| Whole meal rye flour | 10 |
| Water | 16 |
| Total kg: | 26 |
| Skald: | |
| Rye flour | 9 |
| Diastatic rye malt | 1 |
| Water (hot) | 25 |
| Caraway seeds | 0,5 |
| Total kg: | 35,5 |
| Dough: | |
| Rye flour | 28 |
| Wheat flour | 9,5 |
| Sugar | 4 |
| Salt | 1 |
| Yeast | 1,8 |
| Improver | 1 |
| Water 3,5 | |
| Total kg: | 110,2 |
| Outcome pieces: | 96 |
| Outcome packages: | 96 |
| Topping: | |
| Whole meal rye flour | 2 |

WORKING METHOD

| | | |
|--------------------|----------|------|
| Dough mixing time | 4min | slow |
| | 1min | fast |
| Dough temperature | 27-28 °C | ± 2 |
| Dough resting time | 45min | |
| Proofing | 55min | ± 5 |
| | 33 °C | ± 2 |
| | 70% | ± 2 |
| Baking | 35min | |
| Oven Steam | 79kg/h | ± 2 |
| Heater | 350 °C | ± 10 |
| Zone 1 below | 270 °C | ±5 |
| Zone 1 on top | 270 °C | ±5 |
| Zone 2 below | 245 °C | ±5 |
| Zone 2 on top | 245 °C | ±5 |
| Zone 3 below | 210 °C | ±5 |
| Zone 3 on top | 210 °C | ±5 |
| Zone 4 below | 180 °C | ±5 |
| Zone 4 on top | 180 °C | ±5 |
| Cooling | 180min | |

HOW TO USE

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

NOTES

| | | |
|----------------|------------|-------|
| Dough humidity | 47- 48% | ± 0,5 |
| Dough acidity | 7,5-7,8 N° | ± 0,3 |

| | |
|-------------------------|-------------------------|
| Weight of dough | 1120g (without topping) |
| Weight of ready product | 1000g |
| Weight of package | 1000g |
| Pieces in package | 1 |