

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



PRODUCT DESCRIPTION

Appearance: Flour
Color: Brown
Aroma/Taste: Sweet, sour

CHEMICAL-PHYSICAL STANDARDS

pH 4,0 - 4,4
Extractivity (%) 49 - 65
Moisture (%) 4,0 - 7,0
Color EBC 170- 270

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 8% of flour quantity.

INGREDIENTS OF MALT BREAD

Sourdough:	Amount kg
Rye flour	8
Water	14
Sour dough total kg:	22
Skald:	
Rye flour	4
Fermented rye malt	5
White malt flour	0,9
Water (hot)	25
Skald total kg:	34,9
Dough:	
Rye flour	28
Wheat flour	12
Barley malt extract	5,5
Sugar	4,5
Improver	1,1
Yeast	3
Salt	1,1
Water	3,5
Total kg	115,6
Outcome in pieces:	125
Outcome in packages:	125



WORKING METHOD

Dough mixing time	2min	slow
	5min	fast
Dough temperature	29 °C	± 2
Dough resting time	90min	± 5
Proofing	50min	± 5
	32 °C	± 2
	62%	± 2
Baking	33min	
Oven Steam	79kg/h	± 2
Heater	350 °C	± 5
Zone 1 below	265 °C	± 5
Zone 1 on top	265 °C	± 5
Zone 2 below	240 °C	± 5
Zone 2 on top	240 °C	± 5
Zone 3 below	220 °C	± 5
Zone 3 on top	220 °C	± 5
Zone 4 below	195 °C	± 5
Zone 4 on top	195 °C	± 5
Cooling	180min	
Weight of dough	900g	
Weight of ready product	800g	
Weight of package	800,4g	
Pieces in package	1	

HOW TO USE

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

NOTES

Dough humidity 46-48% ± 0,5
acidity 8,4-8,8N° ± 0,3
Lenght of dough 28,5 cm ± 0,5.