Germinated buckwheat grains
Germinated buckwheat grains are used for baking rye and/or wheat wholegrain breads and bread-like products. It provides freshness and juiciness, simplifies and reduces the time of the production process. The grains will not ferment during baking process and don't leave any hard bits into the bread.

**PRODUCT INFO**

Product name: Germinated buckwheat grains  
Customs code: 11071099  
Ingredients: Buckwheat 57%, water 43%

**PRODUCT DESCRIPTION**

Appearance: Moist wholegrain  
Color: Light brown  
Aroma/Taste: Juicy and slightly sour

**CHEMICAL-PHYSICAL STANDARDS**

<table>
<thead>
<tr>
<th>Property</th>
<th>Standard</th>
</tr>
</thead>
<tbody>
<tr>
<td>pH</td>
<td>5.8 – 6.5</td>
</tr>
<tr>
<td>Moisture (%)</td>
<td>49 – 55</td>
</tr>
</tbody>
</table>

**STORAGE AND SHELF-LIFE**

Shelf-life: 30 days  
Storage: +2°C...+6°C  
Packaging: Vacuum bags 10kg  
Pallet Description: Wooden pallet  
Pallet: FIN/EUR  
Qty/pallet: 1000/750kg

**DOSAGE OF THE PRODUCT**

15-25%, depending on the recipe.

**INGREDIENTS OF SOFT BUN**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount kg</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wholemeal wheat flour</td>
<td>25</td>
</tr>
<tr>
<td>Wheat flour</td>
<td>19</td>
</tr>
<tr>
<td>Red malt flour</td>
<td>1,7</td>
</tr>
<tr>
<td>Improver</td>
<td>0,7</td>
</tr>
<tr>
<td>Salt</td>
<td>0,9</td>
</tr>
<tr>
<td>Gluten</td>
<td>2,6</td>
</tr>
<tr>
<td>Hemp seeds</td>
<td>2,5</td>
</tr>
<tr>
<td>Linseeds</td>
<td>2</td>
</tr>
<tr>
<td>Sugar</td>
<td>3</td>
</tr>
<tr>
<td>Yeast</td>
<td>2,3</td>
</tr>
<tr>
<td>Germinated buckwheat grains</td>
<td>5</td>
</tr>
<tr>
<td>Water</td>
<td>34</td>
</tr>
<tr>
<td>Sunflower seeds</td>
<td>7</td>
</tr>
<tr>
<td>Rapeseed oil</td>
<td>2,7</td>
</tr>
<tr>
<td>Germinated rye grains</td>
<td>2,5</td>
</tr>
<tr>
<td>Total kg</td>
<td>110,9</td>
</tr>
<tr>
<td>Outcome pieces</td>
<td>1470</td>
</tr>
<tr>
<td>Outcome packages</td>
<td>368</td>
</tr>
<tr>
<td>Topping</td>
<td></td>
</tr>
<tr>
<td>Hemp seeds</td>
<td>0,750</td>
</tr>
<tr>
<td>Linseeds</td>
<td>0,750</td>
</tr>
<tr>
<td>Buckwheat flakes</td>
<td>2,250</td>
</tr>
</tbody>
</table>

**WORKING METHOD**

- Dough mixing time: 2min slow  
- Dough temperature: 19-22 °C  
- Dough resting time: 45min  
- Proofing: 55min 33 °C 66%  
- Baking: 14min  
- Oven Steam: 90kg/h  
- Heater: 290 °C  
- Zone 1 below: 190 °C  
- Zone 1 on top: 220 °C  
- Zone 2 below: 210 °C  
- Zone 2 on top: 245 °C  
- Zone 3 below: 200 °C  
- Zone 3 on top: 210 °C  
- Cooling: 40min

**HOW TO USE**

Preparation or soaking are not needed and the grain is also resistant to dough processing. Can be added directly to the dough at the beginning or in the first part of process.

- Weight of dough: 74-76g (without topping)  
- Weight of ready product: 60g  
- Weight of package: 240g