

Germinated buckwheat grains



PURPOSE

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

pH 5,8 – 6,5
Moisture (%) 49 – 55

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

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

WORKING METHOD

Dough mixing time	2min	slow
	5min	fast
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