

## Germinated rye grains in syrup



## PURPOSE

Moist and soft slightly germinated rye grains in syrup 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 rye grains in syrup**  
Customs code: 11071099  
Ingredients: Rye 71%, syrup 29%  
Product possibility: Organic  not organic



## PRODUCT DESCRIPTION

Appearance: Wholegrain in syrup  
Color: Brown  
Aroma/Taste: Juicy and slightly sour

## CHEMICAL-PHYSICAL STANDARDS

pH 4,4 – 4,9  
Moisture (%) 35 - 45

## STORAGE AND SHELF-LIFE

Shelf-life: 6 months  
Storage: T=max 30°C,  
rel. humidity max 75%  
Packaging: Buckets 22kg  
Pallet Description: Wooden pallet  
Pallet: FIN  
Qty/pallet: 880kg

## DOSAGE OF THE PRODUCT

15-30%, depending on the recipe.



## INGREDIENTS OF RYE CRUST BREAD

Sour dough:	Amount kg
Rye flour	20
Water	27
<b>Total kg:</b>	<b>47</b>
<b>Dough:</b>	
Rye flour	30
Wheat flour	39
Wheat gluten	6
Rye malt	6
Yeast	2,5
Salt	1,8
Water	36
Potato flakes	6
Germinated rye grains in syrup	20
Water	40
<b>Total kg:</b>	<b>234,3</b>
<b>Topping:</b>	
Wheat bran	6,5
Rye flour	6,5

## WORKING METHOD

Mixing time	5min	slow
	2min	fast
Dough temperature	28-29 °C	± 2
Resting time of dough	5min	
Proofing	55min	± 5
	33 °C	± 2
	66%	± 3
Baking	18min	
Oven Steam	60kg/h	± 2
Heater	310 °C	± 10
Zone 1 below	250 °C	± 10
Zone 1 on top	285 °C	± 10
Zone 2 below	210 °C	± 10
Zone 2 on top	270 °C	± 10
Zone 3 below	210 °C	± 10
Zone 3 on top	270 °C	± 10
Cooling	60min	

Weight of dough 77,0g (with topping)

Weight of ready product 57g

Weight of package 342g

Pieces in package 6

## HOW TO USE

Preparation or soaking are not needed. Germinated rye grains in syrup to be added into the dough 1 minute before end of mixing.

## NOTES

Dough humidity 53-54% ± 0,5  
acidity 8,4-8,8 N° ± 0,3

Product is formed rectangular with a 75x124mm form.