

Germinated wheat grains



PURPOSE

Germinated wheat 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 wheat grains**
Customs code: 11071019
Ingredients: wheat 57%, water 43%
Product possibility: Organic ☒ not organic



PRODUCT DESCRIPTION

Appearance: Soft wholegrain
Color: Brown
Aroma/Taste: Sweet, softmalted and slightly sour

CHEMICAL-PHYSICAL STANDARDS

pH 4,5 – 5,1
Moisture (%) 45 - 52

STORAGE AND SHELF-LIFE

Shelf-life: 60 days
Storage: +2°C...+6°C
Packaging: Vacum bags 10kg
Pallet Description: Wooden pallet
Pallet: FIN/EUR
Qty/pallet: 1000/750kg

DOSAGE OF THE PRODUCT

15-25% of the dough weight.



INGREDIENTS OF WHOLE BREAD

Dough:	Amount kg
Whole meal wheat flour	38,5
Water	33
Sugar	4
Germinated wheat grains	20
Gluten	5
Rapeseed oil	2
Yeast	4
Salt	1,5
Improver	0,8
Wheat flour	38,0
Total kg	146,8
Outcome pieces:	245
Outcome packages:	245
Topping	
Grahm flour	7,500

WORKING METHOD

Dough mixing time	5min	slow
	2min	fast
Dough temperature	26-27 °C	± 2
Preproofing time	15min	
Proofing	55min	± 5
	33 °C	± 2
	73%	± 2
Baking	21min	
Oven Steam	90kg/h	± 2
Heater	360 °C	± 5
Zone 1 below	190 °C	± 5
Zone 1 on top	190 °C	± 5
Zone 2 below	235 °C	± 5
Zone 2 on top	235 °C	± 5
Zone 3 below	210 °C	± 5
Zone 3 on top	210 °C	± 5
Cooling	90min	

HOW TO USE

Preparation and 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	590g (without topping)
Weight of ready product	500g
Weight of package	500g
Pieces in package	1