



## LIGHT RYE & SUNFLOWER SEEDS

(NO TIME PROCESS)

INGREDIENTS	KG
Diamond White (3641-16)	8.000
ADM Rye Flour (4422-25)	1.600
Salt	0.154
ADM Clean Label Improver (4283-12)	0.173
Yeast	0.346
Water (approx)	5.376
Dark Brown sugar	0.144
Sunflower seeds	0.480
<b>TOTAL</b>	<b>16.273</b>

Dough temperature	27-28 °C / 80-84°F
Mixer type	
Spiral	Slow - 2-3 minutes Fast - 6-8 minutes

1. Mix on a spiral mixer to normal soft dough
2. Add sunflower seeds and blend in on slow speed
3. Scale off to desired weights large/small, round up and rest covered for 10 minutes
4. Mould to final shape, cob, small bloomer, Vienna etc
5. Add sunflower seeds as dressing as required
6. Place on lined baking sheets
7. Prove and bake

Proof time	45-50 mins 40°C 70% RH
Baking temperature	240°C/ 465°F with steam
Baking time	25-30 minutes or according to size

## CARRAWAY RYE (NO TIME PROCESS)

INGREDIENTS	KG
Vienna Spring (6035-16)	8.000
ADM Rye Flour (4422-25)	3.200
Salt	0.179
ADM Clean Label Improver (4283-12)	0.202
Yeast	0.392
Water (approx)	6.496
Caraway seeds	0.224
Caramel colour if required	
<b>TOTAL</b>	<b>18.693</b>

Dough temperature	27-28 °C / 80-84°F
Mixer type	
Spiral	Slow - 2-3 minutes Fast - 6-8 minutes

1. Mix on a spiral mixer to normal soft dough
2. Add caraway seeds and blend in, rest covered for 5-10 minutes
3. Scale off to desired weights large/small, round up and rest covered for 5 minutes
4. Mould to final shape, cob, small bloomer
5. Place on lined baking sheets and place in prover
6. Dust with rye flour and cut as required
7. Bake

Proof time	45-50 mins 40°C 70% RH
Baking temperature	240°C/ 465°F with steam
Baking time	25-30 minutes or according to size

## DARK RYE + SOURDOUGH

(BFT PROCESS)

SOURDOUGH 24H INGREDIENTS	KG
ADM Rye Flour (4422-25)	1.440
Yeast	0.020
Cold water (approx)	0.800
DOUGH	KG
Praire Gold (1328-16)	4.000
ADM Rye Flour (4422-25)	4.000
Salt	0.240
Yeast	0.280
Molasses or caramel colour	0.140
Water (approx)	4.240
Sourdough	2.240
TOTAL	17.400

Dough temperature	27-28 °C / 80-84°F
Mixer type	
Spiral	Slow - 2-3 minutes Fast - 6-8 minutes

1. Mix sourdough and rest covered for 24-48 hours
2. Mix dough adding in pre made sourdough
3. Bulk ferment for 1 hour
4. Scale to required weights and mould round, rest covered for 10 minutes
5. Give final mould and place in dusted rye baskets
6. Prove and turn out into rice coned baking trays- cut if required
7. Bake

Proof time	40-45 mins 40°C 70% RH
Baking temperature	240°C/ 465°F with steam
Baking time	25-30 minutes or according to size

## PUMPERNICKEL RYE (BFT PROCESS)

INGREDIENTS	KG
Prairie Gold (1328-16)	8.000
ADM Rye Flour (4422-25)	2.000
Salt	0.180
Dark Molasses	0.200
Dark brown sugar	0.200
White shortening	0.200
Caraway seeds	0.080
Yeast	0.220
Water (approx)	6.000
TOTAL	17.080

Dough temperature	27-28 °C / 80-84°F
Mixer type	
Spiral	Slow - 2-3 minutes Fast - 6-8 minutes

1. Mix to a well formed dough
2. Bulk ferment covered for 12 hours
3. Knock back and rest covered for a further 40 minutes
4. Divide into required weights and mould round
5. Rest covered for 20 minutes then mould to final shape
6. Place into greased tins, prove and bake

Proof time	60 mins 40c 70% RH
Baking temperature	230°C/ 445°F with steam
Baking time	1 hour or according to size

## MALTY RYE BREAD (NO TIME PROCESS)

INGREDIENTS	KG
Harvest Sun (4248-16)	8.000
ADM Rye Flour (4422-25)	2.400
Salt	0.166
ADM Clean Label Improver (4283-12)	0.187
Yeast	0.364
Water (approx)	5.824
Caramel colour if required	
TOTAL	16.941

Dough temperature	27-28 °C / 80-84°F
Mixer type	
Spiral	Slow - 2-3 minutes Fast - 6-8 minutes

1. Mix on a spiral mixer to normal soft dough
2. Rest covered 5- 10 minutes
3. Scale off to desired weights large/small, round up and rest covered for 5 minutes
4. Mould to final shape, cob, small bloomer, Vienna etc
5. Place on lined baking sheets and place in prover
6. Dust with rye flour and cut as required
7. Bake

Proof time	45-50 mins 40°C 70% RH
Baking temperature	240°C/ 465°F with steam
Baking time	25-30 minutes or according to size

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## POLISH STYLE RYE BREAD

(NO TIME PROCESS)

INGREDIENTS	KG
Vienna Springs (6035-16)	8.000
ADM Rye Flour (4422-25)	2.400
Salt	0.166
ADM Clean Label Improver (4283-12)	0.187
Fresh Milk	2.600
Yeast	0.364
Honey	0.104
Water (approx)	3.120
Caramel colour if required	
<b>TOTAL</b>	<b>16.941</b>

Dough temperature	27-28 °C / 80-84°F
Mixer type	
Spiral	Slow - 2-3 minutes Fast - 6-8 minutes

- Mix on a spiral mixer to normal soft dough
- Rest covered 5-10 minutes
- Scale off to desired weights large/small, round up and rest covered for 5 minutes
- Mould to final shape cob, small blommer, vienna etc
- Place on lined baking sheets and place in prover
- Dust with rye flour and cut as required
- Bake

Proof time	45-50 mins 40°C 70% RH
Baking temperature	240°C/ 465°F with steam
Baking time	25-30 minutes or according to size

## WHOLEMEAL & RYE BREAD

(NO TIME PROCESS)

INGREDIENTS	KG
Millers Gold (6205-16)	8.000
ADM Rye Flour (4422-25)	8.000
Salt	0.256
ADM Clean Label Improver (4283-12)	0.200
Water (approx)	10.000
Yeast	0.500
<b>TOTAL</b>	<b>26.956</b>

Dough temperature	27-28 °C / 80-84°F
Mixer type	
Spiral	Slow - 2-3 minutes Fast - 6-8 minutes

- Mix all ingredients to a dough
- Rest covered for 15 minutes
- Scale into 480g pieces and rest covered for 5 minutes
- Mould into cobs and place onto lined baking sheets
- Prove
- Dust with rye flour and cut as required
- Bake

Proof time	50-55 mins 40°C 70% RH
Baking temperature	240°C/ 465°F with steam
Baking time	25-30 minutes or according to size



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