



COUNTRY OVEN® RYE

OVERVIEW

Country Oven® Rye Bread Concentrate is a versatile 50/50 concentrate, which is inspired by age-old Nordic and Germanic rye breads.

BENEFITS INCLUDE:

- Contains a blend of rye sourdoughs, delivering a malty flavour and distinctive aroma to the baked bread.
- Allows bakers to bring the taste of these regions to local bakeries.
- Developed for optimum handle ability.
- Source of Fibre.
- Source of Protein.
- Source of Folate – contributing to a reduction in tiredness and fatigue.
- Source of Copper – supports metabolism.

Claims valid for base recipes only.

[View brochure.](#)

USAGE

50/50 ratio with flour.

INGREDIENTS

White Rye Flour, Dried Rye Sourdough, Malted Barley Flour, Wheat Gluten, Salt, Emulsifier (E472e Mono-and diacetyltartaric acid esters of mono- and diglycerides of fatty acids), Roasted Malted Rye, Dried Glucose Syrup, Preservative (E282), Flour Treatment Agent (E300)

PACKAGING

Code	Size	Type	Palletisation
394350	16kg	Bag	50

NUTRITIONAL INFORMATION

Type	Value
Ingredient as supplied in powder form	0.00
Energy (kJ)	661.00
Energy (Kcal)	158.00
Fat (g)	3.26
Fat (of which saturates)(g)	1.83
Available Carbohydrate (g)	53.30
Carbohydrate (of which sugars)(g)	2.71
Protein (g)	11.48
Fibre (g)	16.15
Salt (g)	2.26

METHOD

Group 1		
Ingredient	KG	%
Wheat flour	5.000	50.00
Country Oven® Rye Bread Concentrate	5.000	50.00
Yeast	0.300	3.00
Water	5.500	55.00
Total Weight: 15.800		

YIELD

33 loaves

DESCRIPTION

Light Rye Bread 1. Place all ingredients into a spiral mixing bowl. 2. Mix for 2 minutes on slow speed and 6 minutes on fast speed, until fully developed. 3. The dough temperature should be 24-26°C. 5. Scale the dough at 480g and mould. 6. Leave to rest for 3 minutes. 7. Prove for 50 minutes at 36°C, 88% relative humidity. 8. Bake at 230°C for 25 minutes, with 6 seconds of steam.

ADDITIONAL INFORMATION

Full nutrients and claims:

High in Chloride

Chloride contributes to normal digestion by production of hydrochloric acid in the stomach.

High in Manganese

Manganese contributes to normal energy-yielding metabolism.

Manganese contributes to the maintenance of normal bones.

Manganese contributes to the normal formation of connective tissue.

Manganese contributes to the protection of cells from oxidative stress.

Source of Thiamin

Thiamin contributes to normal energy-yielding metabolism.

Thiamin contributes to normal functioning of the nervous system.

Thiamin contributes to normal psychological function.

Thiamin contributes to the normal function of the heart.

Source of Copper

Copper contributes to maintenance of normal connective tissues.

Copper contributes to normal energy-yielding metabolism.

Copper contributes to normal functioning of the nervous system.

Copper contributes to normal hair pigmentation.

Copper contributes to normal iron transport in the body.

Copper contributes to normal skin pigmentation.

Copper contributes to the normal function of the immune system.

Copper contributes to the protection of cells from oxidative stress.

Source of Phosphorus

Phosphorus contributes to normal energy-yielding metabolism.

Phosphorus contributes to normal function of cell membranes.

Phosphorus contributes to the maintenance of normal bones.

Phosphorus contributes to the maintenance of normal teeth.

Source of Folate

Folate contributes to maternal tissue growth during pregnancy.

Folate contributes to normal amino acid synthesis.

Folate contributes to normal blood formation.

Folate contributes to normal homocysteine metabolism.

Folate contributes to normal psychological function.

Folate contributes to the normal function of the immune system.

Folate contributes to the reduction of tiredness and fatigue.

Folate has a role in the process of cell division.

All nutrients need to be eaten regularly, as part of a healthy lifestyle and balanced diet.

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



STORAGE

Cool and dry conditions



SHELF LIFE

180 days



TYPE

Powder



ALLERGENS

Barley, Rye, Wheat



CATEGORY

Bread, Roll & Morning Goods,
Speciality Bread Mixes



INGREDIENT FEATURES

Produce products with claims,
Vegan suitable, Vegetarian,
Versatile application



FINISHED PRODUCT

Cracker, Crusty Roll,
Occasion Bread, Pizza, Rye
Bread, Soft Roll, Sourdough



BRANDS

Country Oven®



FUNCTION

Improve nutritional value