



Rye

- ✓ Source of Fibre
- ✓ Source of Protein
- ✓ Source of Folate
- ✓ Source of Copper



Fermdor® Rye
Sourdoughs



Folate
Reduction of
Tiredness
& Fatigue



Copper
Supports
Metabolism



Rye brings the distinctive taste of Nordic and Germanic regions to our dinner tables

RYE

Join the Rye Revolution

The blend of rye sourdoughs in Rye Bread Concentrate deliver satisfying sour and malty notes to the baked bread, invoking a taste attributed to Nordic and Germanic regions and a staple inclusion of Scandinavian lunchtime meals, promoting an energetic lifestyle.

Coupled with a satisfying volume, comforting to the UK consumer, the concentrate provides an easy dough to handle for bakers, and well-balanced bread and rolls for consumers seeking to incorporate a variety of flavours into their meal times.

While the concentrate base recipe produces a light rye bread, its versatile nature means darker rye breads can be produced, depending on local appetites.

What wholesome ingredients are in Rye?

A delicious blend of rye sourdoughs provide a distinctive and unforgettably wholesome taste, with pleasurable sour notes. Fermdor® sourdoughs offer a convenient way for bakers to produce signature bread and roll lines and satisfying an increasing demand for goods containing sourdough.



Fermdor® Rye Sourdoughs

Why is it good for me?

- ✓ Source of Fibre
- ✓ Source of Protein
- ✓ Source of Folate
- ✓ Source of Copper



Reduction of Tiredness & Fatigue



Supports Metabolism

Scan for a full list of nutrients and qualifying claims:



Packaging
16kg bag



Shelf Life
180 days



Allergens
Barley, Rye, Wheat



Suitable for
Vegans/
Vegetarians



Qualifying recipes for nutrition/health claims:

Light Rye Bread Recipe

Wheat flour	5.000kg	50%
Country Oven Rye Bread Concentrate	5.000kg	50%
Yeast	0.300kg	3%
Water	5.500kg	55%
Total	15.800kg	



Method

- Spiral mixer:** 2 minutes slow speed, 6 minutes fast speed, until fully developed.
- Dough temperature:** 24-26°C.
- Scale:** 480g.
- Rest:** 3 minutes.
- Prove:** 50 minutes at 36°C, 88% relative humidity.
- Bake:** 230°C for 25 minutes, with 6 seconds of steam.

Yield: 33 loaves

Roll Recipe

Wheat flour	5.000kg	50%
Country Oven Rye Bread Concentrate	5.000kg	50%
Yeast	0.300kg	3%
Water	5.500kg	55%
Total	15.800kg	



Method

- Spiral mixer:** 5 minutes slow speed, 5 minutes fast speed, until fully developed.
- Dough temperature:** 24-26°C.
- Scale:** 90g.
- Prove:** 50 minutes at 36°C, 88% relative humidity.
- Bake:** 220°C for 15 minutes (soft rolls: no steam, crusty rolls: with steam).

Yield: 175 rolls

Description	Pack Size	Code
Country Oven Rye Bread Concentrate	16kg	394350

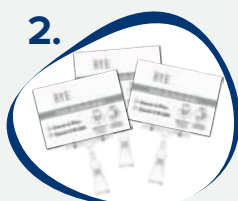
Steps to success

1.



Buy one or more bags of Country Oven Rye Bread Concentrate 16kg

2.



Request Free POS shelf wobblers and wobblers counter stand from Bakels or your local Bakels distributor

3.



Bake and display

Health claims: Copper contributes to normal energy-yielding metabolism. Folate contributes to the reduction of tiredness and fatigue. All nutrients need to be eaten regularly, as part of a healthy lifestyle and balanced diet.

BAKELS

BAKERY INGREDIENTS SINCE 1904