



# GRANSEGALE 10

Complete rye bread mix made from natural ingredients. Very easy to use: you will only have to add yeast and water to create the classic, authentic and long-life rye bread, with intense colour, strong taste and incredibly soft texture.

## PRODUCT DETAILS

COD 01080091

### CLAIMS

With flakes of malted rye

With sourdough from natural drying

Clean label

## DIRECTIONS FOR USE

temperatures and times below indicated can be varied according to actual room temperatures.

Calculate the temperature of the water in recipe by subtracting room and GRANSEGALE temperatures from the guide number.

GRANSEGALE \_\_\_\_\_ 10 kg  
 yeast \_\_\_\_\_ 300 g  
 water \_\_\_\_\_ 6-6.5 kg  
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Kneading time: 4 minutes on first speed and another 8-10 minutes on second speed

Dough temperature: 26-27°C

Resting: 20 minutes at 22-24°C

Weight scaling: pieces of about 200g

LEAVENING: 50 minutes at 28-30°C with relative humidity of 70-80 %

BAKING: 40-50 minutes at 220°C

KNEADING: Knead until the dough is smooth and elastic RESTING: leave the dough to rest at 22-24°C for 20 minutes.

## ALLERGENS / CONTAMINATIONS

### ALLERGENS



### CONTAMINATIONS



**WEIGHT SCALING AND SHAPING:** after having divided the dough into pieces weighing about 200 grammes, roll them up tightly into long loaf shapes and put them to rise on a baking sheet with the closure towards the bottom. Rye bread is often left to rise in characteristic baskets; in this case they must be well floured and left with the closure towards the top. At the moment of baking the products should be turned upside down before being placed on the sheets.

**BAKING :** the times indicated above can be modified according to the user's judgement. It is advisable to open the valve towards the end of the baking to allow the bread to dry well.

#### **INSTRUCTIONS**

The resting and rising times can be modified according to the room temperature at the moment of production. The best results are obtained if baking begins before the rising has reached its maximum.

#### **TECHNICAL DENOMINATION**

semifinished product for bakery