



BIB-Ulmer Spatz

Ulmer Vollkorn Brot

Ulmer Vollkorn bread is a bread mix consisting of cracked rye grain, whole meal rye flour and sour dough

For the production of whole-meal bread dark rye bread and mixed bread types

Features:

- fast, easy and safe production of all whole-meal rye bread types
- highly nutritious, fibre-enriched
- tasteful flavour and moist crumb with a good shelf life

Ingredients:

Whole rye grit, dried whole rye sour dough, whole rye flour, pregelatinized whole wheat flour, vegetable oil, dried barley malt extract

Dosage: 20 - 100% on total flour
recommended recipe: 100% Vollkorn

Ulmer Vollkorn Brot	1000 gr
Salt	25 gr
Yeast dry	80 gr
Water	850 gr

prepare a very soft dough with all ingredients.

Dough temp.	28 - 30°C
Kneading time	15 min slow speed only
Dough rest	30 min, after rest knead again for 2 min on slow speed fill only 3/4 of greassed tins flat top side.
Proofing time	60-90 min
Baking temp	260°C with steam, after 10 min decrease temp to 200°C
Baking time	75 - 90 min depending on weight

Storage:	Store cool and dry
Packaging:	10 kg bag / 750 Kg pallet
Art.Nr.:	71067
EAN:	4002715710676

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