

FERTIG SAUER





PRODUCT ADVANTAGES:

- versatile application - from mixed wheat bread to coarse grain bread
- contains acids in a concentrated form, typical of sourdough
- constant consistency and level of acidity

QUALITY OF BAKED GOODS:

- improves taste and aroma
- extended freshkeeping properties
- gives excellent slicing properties



BASIC RECIPE FOR 10 kg FLOUR:

	20/80 kg	30/70 kg	40/60 kg	50/50 kg	60/40 kg	70/30 kg	80/20 kg	90/10 kg	100/0 kg
Rye flour	2.000	3.000	4.000	5.000	6.000	7.000	8.000	9.000	10.000
Wheat flour	8.000	7.000	6.000	5.000	4.000	3.000	2.000	1.000	-----
FERTIGSAUER	0.100	0.150	0.200	0.250	0.300	0.350	0.400	0.450	0.500
MALZPERLE PLUS	0.250	0.250	0.250	0.250	0.250	0.250	0.250	0.250	0.250
Salt	0.200	0.200	0.200	0.200	0.200	0.200	0.200	0.200	0.200
Instant yeast	0.100	0.100	0.080	0.080	0.080	0.065	0.065	0.065	0.050
Water, approx.	6.600	6.600	6.800	6.900	7.100	7.200	7.400	7.500	7.800
Total weight	17.250	17.300	17.530	17.680	17.930	18.065	18.315	18.465	18.800
Dough temperature	26° C	26° C	26° C	26° C	27 - 28° C	27 - 28° C	27 - 28° C	29 - 30° C	29 - 30° C



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