

Vollgut^{♥♥}

How wholemeal tastes today!





Fine, mild-aromatic and oven bottom

Whole efficiency – how wholemeal is baked today!

Raw materials optimally suited to one another
▶ high processing reliability

Simple and time-saving production
▶ direct dough method – without soaked grain
▶ processing as oven bottom wholemeal bread

Good gas retention property
▶ appealing volume of bread

Versatile refinement possibilities
▶ attractive wholemeal specialities with only one product

Nutrition information (basic recipe)

100 g bread contain:

▶ Energy	875 kJ (206 kcal)
▶ Protein	8.5 g
▶ Carbohydrates	39.9 g
of which sugars	3.6 g
▶ Fat	1.4 g
of which saturates	0.3 g
▶ Fibre	7.5 g
▶ Sodium	0.6 g

Wholly good – how wholemeal tastes today!

From finely milled wholemeal – without grains
▶ especially digestible

With all the valuable nutrients of the whole grain
▶ ideal basis for healthy nutrition

Moist crumb with very good freshkeeping
▶ long consumption freshness



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BASIC RECIPE

Dough:

VOLLGUT	10.000 kg
Instant yeast	0.070 kg
Water, approx.	7.600 l
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Total weight	17.670 kg

Mixing time:	6 + 2 minutes
Dough temperature:	28 – 29° C
Bulk fermentation time:	approx. 20 minutes
Scaling weight:	0.900 – 1.400 kg
Intermediate proof:	approx. 5 minutes
Processing:	oven bottom
Final proof:	50 – 60 minutes
Baking temperature:	250° C, dropping, giving steam
Baking time:	60 - 70 minutes (depending on the scaling weight)
Topping:	coarse wholemeal rye, extra fine

Instructions for use:

After the bulk fermentation time, scale dough pieces, process and toss in the topping. Load the dough pieces at almost full proof, giving steam which is allowed to escape after approx. 2 minutes.

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NUT ROLL

Dough:

VOLLGUT	10.000 kg
Honey	0.300 kg
Salt	0.050 kg
Instant yeast	0.060 kg
Water, approx.	8.000 l

Hazelnuts, whole, roasted *)	0.600 kg
Almonds, nibbed, roasted *)	0.600 kg
Chopped walnuts *)	0.300 kg
Total weight	19.910 kg

*) Gradually add towards the end of the mixing time.

Mixing time:	6 + 2 minutes
Dough temperature:	28 – 29° C
Bulk fermentation time:	approx. 20 minutes
Scaling weight:	0.400 kg
Intermediate proof:	none
Processing:	connected tins
Final proof:	40 – 45 minutes
Baking temperature:	230° C, dropping, giving steam
Baking time:	45 – 50 minutes (core temperature: 97° C)
Topping:	mixture of sesame and flaked almonds (2:1)

Instructions for use:

After the bulk fermentation time, scale dough pieces, mould round and shape slightly long. Wash the dough pieces with water and toss in the topping, place in greased connected tins and allow to prove. Cut the dough pieces at almost full proof and load, giving steam which is allowed to escape after approx. 2 minutes.

Whole goodness – wholly nutty!

