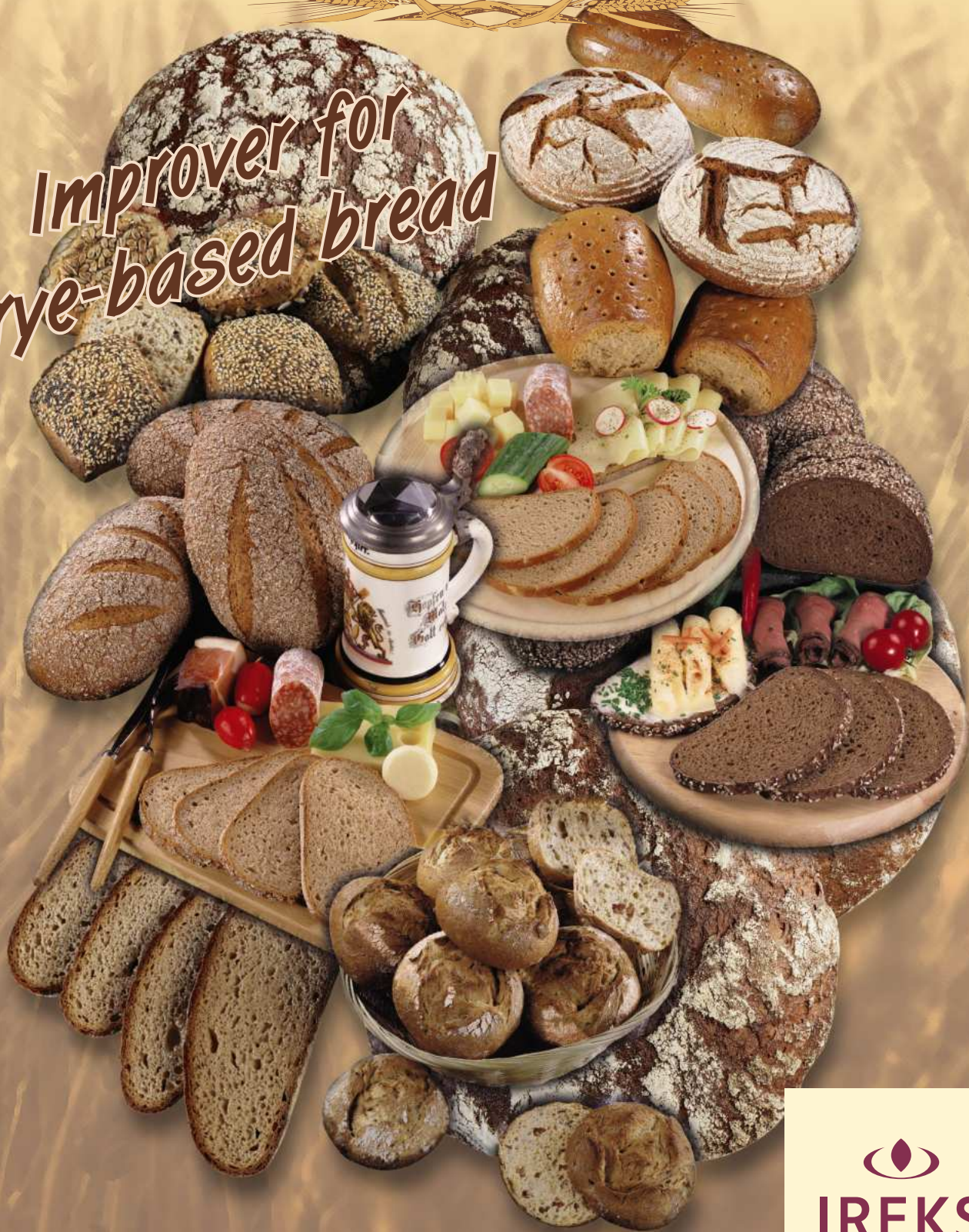


# FERTIG SAUER

*Improver for  
rye-based bread*





### 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
- delays the formation of mould and rope disease
- 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	-----
IREKS FERTIGSAUER	0.100	0.150	0.200	0.250	0.300	0.350	0.400	0.450	0.500
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	17.000	17.050	17.280	17.430	17.680	17.815	18.065	18.215	18.550
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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