



Premium Powerkorn-Kruste



Premium Powerkorn-Kruste. Savour the flavour and essence of first class aroma malts, blended with powerful grains, such as Rye, Wheat and Barley with a high concentration of crushed Soya, Linseed, Sunflower and Sesame seeds which ensures a succulent and grainy texture which remains fresh for long periods.



Recipe suggestion:

Maltgrain bread

Basic recipe

Wheat flour	5,000 kg	_____
Premium Powerkorn-Kruste	5,000 kg	_____
Yeast	0,300 kg	_____
Water	approx. 5,800 l	_____

Dough weight 16,100 kg

Kneading time:

Approx. 15 min. slow and 9 min. fast speed.

Temperature:

The ideal dough temperature is between 25 - 26 °C.

Dough resting:

Approx. 10 min.

Preparation:

Divide dough into pieces of 0,800 kg each. After moulding allow to rest for several minutes, then form into long shaped loaves, brush surface with water and roll either in **Premium Décor-Royal-Star** or **Premium Décor-Royal-Select**.

Proofing time:

Approx. 40 - 50 min. at 34 °C and 75 % humidity.

Baking process:

When $\frac{3}{4}$ of proofing time has elapsed, take the bread out of the proofing chamber and allow a short stabilization period. Score as desired and place the prepared trays into the oven. Set at approx. 240 °C with a medium steam setting. After 5 min. reduce the temperature to approx. 190 °C. Approx. 10 min. before full baking time, open the damper and allow to bake to a crispy brown.

Baking time:

Total baking time approx. 38 – 45 min.