



INVENTIS®

CREATIVE BAKING SOLUTIONS



- ✓ **traditional, natural taste and aroma**
- ✓ **rolls with a high content of dietary fiber and protein**

BREAD

RYE

BAKERY MIX

for the production of rye rolls

Rye is a 30% bakery mix for the production of rye rolls. Rolls from the Rye mix provide a long feeling of satiety, and thanks to the high content of dietary fiber and protein have a beneficial effect on our body. Rye fiber helps in the proper functioning of the intestines, while protein contributes to the growth of muscle mass, and also helps maintain muscle mass and healthy bones. Rye rolls therefore perfectly fit into a healthy eating style. Products made from this mix stand out with their traditional natural taste and aroma. An additional advantage of the mix is the long-lasting freshness of rolls baked from it.

DIRECTIONS FOR USE

30% of used flour weight, i.e. 30 kg mix for 70 kg flour (directly into flour before kneading).

STORAGE CONDITIONS

Store in tightly closed packaging in dry and well-ventilated area, protect from direct sunlight (maximum temperature 25° C).

PACKAGING

25 kg bag

CAUTION: The product may contain: milk and derivatives, eggs, soybeans and derivatives, sesame.



RYE

BAKERY MIX

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ADVANTAGES

- ✓ *long-lasting freshness of rolls*
- ✓ *beneficial effect on the digestive system (rye fiber helps in the proper functioning of the intestines)*
- ✓ *ease and repeatability of making rye rolls from the mix*



BREAD

RECIPE

Rye Mix	300 g
Rye flour type 720	350 g
Rye flour type 2000	350 g
Yeast	40 g
Water	660 g
TOTAL	1700 g

ROLLS

MANUFACTURING	
Kneading (spiral)	3+6'
Dough temperature	29- 30°C
1st fermentation (ambient temperature)	15'
Division	wg uznania
2nd fermentation	34°C / 50'
Baking (hearth oven)	230->200°C / 22-24'



**Inventis a complete range of products for bread baking.
It allows bakers to create varied and tasty recipes
only limited by their imagination.
Inventis is a great tool to ensure customer satisfaction.**

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