



INVENTIS®

CREATIVE BAKING SOLUTIONS



- ✓ **traditional bread from the East**
- ✓ **bread is a source of protein and high in dietary fiber**

BREAD



BORODYŃSKI

BAKERY MIX

for the production of traditional bread from the East

Bread from **Borodyński** mix is a traditional bread from the East, popular in post-Soviet countries. The finished product has a high content of dietary fiber, and is also a source of protein that contributes to the growth of muscle mass and helps maintain healthy bones. **Borodyński** has an exceptionally aromatic and dark crumb and a sweet aftertaste, which is due to the rye malt and grain coffee extract it contains. The baked bread has a traditional look and stays fresh for a long time. The hint of coriander contained in the mix further emphasizes the unique taste and aroma of the bread. The product bears the "Clean Label" mark.

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.



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ADVANTAGES

- ✓ original taste and aroma
- ✓ long-lasting freshness
- ✓ simplicity of preparation
- ✓ intense color and traditional look
- ✓ high-performance mix



BREAD

RECIPE

BORODYŃSKI BREAD

BORODYŃSKI Mix	300 g
Rye flour type	350 g
Wheat flour type	350 g
Yeast	20 g
Water	800 g
TOTAL	1 820 g

METHOD OF MANUFACTURING

Kneading (spiral)	4+4'
Dough temperature	26-28°C
1st fermentation (ambient temperature)	20-30'
Dough dividing	pan
2nd fermentation	35-45' / 35°C / 75%
Baking (hearth oven)	35-45' / 210-220°C



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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