



INVENTIS®

CREATIVE BAKING SOLUTIONS



- ✓ **bread is high in vitamin D and manganese and is a source of protein and dietary fibre**
- ✓ **bread suitable for vegetarians**



BREAD

“RUSTYKALNY” WITH VITAMIN D

BAKERY MIX

*for breadmaking
with the addition of vitamin D*

“Rustykalny” with vitamin D is a 25% bakery mix recommended for baking wheat-rye rolls and rye-wheat bread. The laboratory tests proved the content of vitamin D in the finished product at the level of 100 IU/100g, i.e., as much as 50% of the Nutrient Reference Values. Vitamin D helps the proper absorption of calcium and phosphorus, while maintaining normal blood calcium levels, healthy bones, teeth, as well as with the proper functioning of muscles and the whole immune system. Additionally, a carefully selected formula - the use of rye flour, malt, sourdough and yeast extract - gives the bread a really rustic appearance, crunchy crust and a traditional, malty taste and aroma. It is a perfect offer for demanding consumers looking for functional foods, who expect additional health-promoting qualities from bread. The “Rustykalny” bread with vitamin D is also characterised by a high content of manganese, which contributes to correct energy metabolism and helps protect cells against oxidative stress. It is also a great source of dietary fibre and protein, which contributes to the growth of muscle mass and helps to maintain it. The product may be consumed by vegetarians. The product been branded with the „Clean Label”, which emphasises the fact that the bread has a simple and natural composition.

APPLICATION

25%, i.e., 25 kg of mix for 75 kg of flour (directly into the flour before mixing).

STORAGE CONDITIONS

Store the product in a tightly closed container, in a dry and well-ventilated place out of direct sunlight (maximum temperature 25°C).

CONTAINER

25 kg bag

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



ROLL



BREAD

ADVANTAGES

- ✓ *vitamin D content in the finished product is 50% of the nutrient reference values in 100 g, which translates into 20% of the NRVs in a single slice of bread (approximately 40g)*
- ✓ *traditional flavour*
- ✓ *golden-brown, thin, crispy crust*
- ✓ *flexible crumb*
- ✓ *prolonged freshness of bread*
- ✓ *product fits into the functional food trend*

RECIPE	BREAD	ROLL
Rustykalny mix with vitamin D	250 g	250 g
Rye flour type 720	450 g	300 g
Wheat flour type 750	300 g	-
Wheat flour type 500	-	450 g
Ritesa sourdough	10 g	12 g
Yeast	25 g	45 g
Water	660 g	660 g
TOTAL	1695 g	1717 g
P R O D U C T I O N		
Kneading (spiral)	4' + 6'	4' + 6'
Dough temperature	26 - 28°C	26 - 28°C
1st fermentation (ambient temperature)	10' - 15'	30'
Chunking	as per your choice	as per your choice
Forming	as per your choice	as per your choice
2nd fermentation (30°C / 80%)	30' - 40'	20' - 30'
Baking (core oven)	30' - 35' / 215°C	14' - 16' / 225°C



Inventis is a complete range of breadmaking products. It allows bakers to create diverse and tasty recipes limited only by their imagination. Inventis is a perfect tool helping achieve customer satisfaction.

