



# INVENTIS®

CREATIVE BAKING SOLUTIONS



- ✓ **bio product**
- ✓ **bread with a high content of dietary fiber**

BREAD



## RURAL BIO

### BAKERY MIX

*do produkcji chleba  
mieszanego BIO*

Rural BIO Mix is a bread mix for the production of traditional wheat-rye bread. The organic product resembles traditional home-baked bread from a real village oven. The product has a crispy crust, moist and springy crumb, a wonderful aroma and a rustic appearance, and thanks to the high content of dietary fiber, it has a beneficial effect on our body. The product contains linseed, which further emphasizes the unique taste of finished product. Rural BIO has a certificate of organic production.

#### DIRECTIONS FOR USE

Dosing 100%.

#### 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.



PL-EKO-05  
Rolnictwo UE

  
**LESAFFRE**

2021.04



# RURAL BIO

## BAKERY MIX

*for the production of BIO mixed bread*

### ADVANTAGES

- ✓ *fiber helps in the proper functioning of the intestines*
- ✓ *attractive rustic appearance of bread*
- ✓ *long-lasting freshness of baked products*
- ✓ *high-performance mix*



BREAD

### RECIPE

### RURAL BIO BREAD

Rural BIO mix	1 000 g
Yeast	30 g
Water	600 g
<b>TOTAL</b>	<b>1 630 g</b>

### MANUFACTURING

Kneading (spiral)	3+6'
Dough temperature	27- 28° C
1st fermentation (ambient temperature)	15'
Division	as desired (530g)
2nd fermentation	34° C / 40'
Baking (hearth oven)	225° C / 30'



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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