

## Vollkorn Bread 50%

**Ulmer Vollkorn** gives the taste and flavour of a typical German rye bread. Ulmer Vollkorn contains cracked rye grains, sour dough and whole-meal rye.



Ingredients	%	Batch Weight
<b>Vollkorn Mix Export</b>	<b>50</b>	<b>1.000 kg</b>
Water warm 45°C rest for 90 min	50	1.000 kg
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Wheat Flour	50	1.000 kg
Honey	6	0.240 kg
Dry Yeast	1	0.020 kg
Salt	2,5	0.050 kg
Water	40	0.800 kg



### Preparation Instructions

1. Place all ingredients into a mixer and mix on slow speed for 15 minutes
2. Dough temperature 28 – 30°C
3. Once the dough is developed, rest the dough for 20 – 25 minutes
4. Scale the dough for the tins to size of your Tins (2 x 800 gm)
5. Mould round and then long. You can roll the pieces into Flour, Sunflower seed or whole meal flour
6. Place 2 pieces into a greased tins brush with oil the join of the two bread for easy separation after baking
7. Place into the proofer and proof for 40 – 50 minutes or until desired size has been reached

### Baking Instructions

10. Place into a preheated oven set at 240 °C with steam.
11. Bake for a total of 50 – 60 minutes reducing the heat to 200°C after 10 minutes of baking. Baking time depends on the scaled weight

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**CSM International**  
Theodor-Heuss-Allee 8  
28215 Bremen  
Germany

tel: +49 421 3502 200  
fax: +49 421 3502 232  
email: [Info.international@csmbaking.com](mailto:Info.international@csmbaking.com)