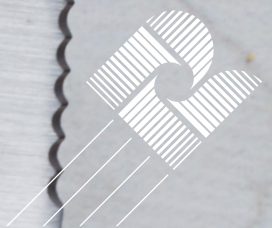


24/7 LOW CARB SOFTIE



Recipe

Rietmann 24/7 Low Carb Softie	10.000 kg
Vinegar	0.200 kg
Yeast	0.330 kg
Water	8.300 kg
Total	.18.830 kg

Processing

Mixing Time	approx. 5 min. 1 st speed (slow) approx. 6 min. 2 nd speed (fast)
Dough Temperature	approx. 29 °C / 84 °F
Scaling Weight	100 g/pc.
Processing	roll out to 10 mm, then cut into 8*8 cm squares
Topping	Sesame seeds
Final Proofing	approx. 45 min.
Baking	190 °C / 375 °F top heat, 210 °C / 410 °F bottom heat, Open damper after 20 minutes and keep it open until the end of baking time.
Baking Time	approx. 25 min.

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