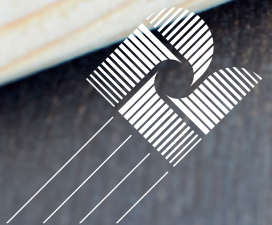


WHOLE SPELT BREAD



Recipe

Rietmann Whole Spelt Bread	10.000 kg
Yeast	0.180 kg
Water	7.200 kg
Total	.17.380 kg

Processing

Mixing Time	12 - 15 min. 1 st speed (slow)
Dough Temperature	28 - 30 °C / 82 - 86 °F
Floor Time	30 min.
Scaling Weight	600 g for tin size 12 x 9 x 9 cm 850 g for tin size 18 x 10 x 10 cm 1200 g for toast tins
Processing	Cover with sunflower seeds and place in tins.
Topping	Sunflower seeds
Final Proofing	50 - 60 min.
Baking	250 - 260 °C / 480 - 500 °F, after 8 - 10 minutes decrease to 190 °C / 375 °F. Bake with moderate steam.
Baking Time	70 - 75 min.

Theodor Rietmann GmbH

Grostownstraße 1, 66740 Saarlouis, Germany

Phone +49 6831 937-0, info@rietmann.de, www.rietmann.de