



GOLDMAIS 50

/// Recipe

Rietmann Goldmais 50	5.000 kg
Wheat flour	5.000 kg
Yeast	0.300 kg
Water	approx. 6.000 kg
Total	16.300 kg

/// Processing

Kneading	3 min. 1st speed (slow) 6 - 8 min. 2nd speed (fast)
Dough temperature	23 - 24 °C / 73 - 75 °F
Floor time	20 min.
Scaling weight	450 g
Processing	After moulding allow to rest for several minutes. Then form into long shaped loaves and roll in Goldmais-Decor.
Topping	Goldmais-Decor
Final Proofing	30 min.
Baking	210 °C falling to 180 °C / 410 °F falling to 350 °F, with moderate steam. Open damper after 10 minutes and keep it open until the end of baking time.
Baking time	30 - 35 min.

This product is particularly suitable for long-term dough process.

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