



ORIGINAL PROTEIN BREAD

/// Recipe

Rietmann Original Protein Bread	10.000 kg
Yeast	0.300 kg
Water	approx. 8.300 kg
Total	18.600 kg

/// Processing

Kneading	12 min. 1st speed (slow) ca. 12 min. 2nd speed (fast)
Dough temperature	30 °C / 86 °F
Scaling weight	450 g
Processing	Round the dough pieces after dividing, cover the pieces with topping and place them in an appropriate baking pan.
Topping	Mix of sesame seeds, sunflower seeds and linseed
Final Proofing	35 - 45 min.
Baking	220 °C falling to 190 °C, / 430 °F falling to 375 °F with little steam. Open damper after two minutes and keep it open until the end of baking time.
Baking time	50 - 55 min.

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