



SEED BREAD GLUTEN-FREE

DE-ÖKO-006

/// Recipe

Rietmann Seed Bread Gluten-free	10.000 kg
Salt	0.200 kg
Yeast	0.250 kg
Water	approx. 7.500 kg
Total	17.950 kg

/// Processing

Mixing	3 min. 1st speed (slow) 3 Min. 2nd speed (fast)
Dough temperature	30 °C / 86 °F
Floor time	15 min.
Scaling weight	600 g
Processing	Shape the dough pieces with wet hands and place in pans or use suitable dosing machine. Sprinkle dough pieces with seed mixture.
Final Proofing	20 min.
Baking	230 °C falling to 200 °C / 445 °F falling to 95 °F, with moderate steam
Baking time	50 - 55 min.
Topping	Sesame seeds, linseed, sunflower seeds

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