

FERTIG SAUER

黑麦面包酸度调节剂





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产品描述及成分

- 描述: 适合制作含有黑麦的酸面包
- 用量: 1 - 5 %

Description and declaration

- Description: Dough acidifying agent for the production of loaves containing rye
- Quantity of addition: 1 - 5 %

操作优势和质量优势

- 可广泛用于黑麦粉含量不一的黑麦面包
- 酸度稳定
- 面团稳定并优化面包体积
- 面包切片时不易粘刀
- 使得黑麦面团在烘焙时更加稳定, 并赋予面包特殊的酸面团的口感和香味
- 使面包保鲜时间更长

Processing and quality advantages

- can be used for light to heavy rye breads
- constant level of acidity
- stable doughs and better volume
- gives good slicing properties
- makes rye flour baking stable and gives rye bread an excellent sourdough flavour and taste
- extended freshkeeping properties

10 kg 面粉的配方

	20/80	30/70	40/60	50/50	60/40	70/30	80/20	90/10	100/0
黑麦粉 Rye flour	2.000 kg	3.000 kg	4.000 kg	5.000 kg	6.000 kg	7.000 kg	8.000 kg	9.000 kg	10.000 kg
高筋粉 Bread flour	8.000 kg	7.000 kg	6.000 kg	5.000 kg	4.000 kg	3.000 kg	2.000 kg	1.000 kg	-----
黑麦面包酸度调节剂 FERTIGSAUER	0.125 kg	0.150 kg	0.200 kg	0.250 kg	0.300 kg	0.350 kg	0.400 kg	0.450 kg	0.500 kg
食盐 Salt	0.200 kg	0.200 kg	0.200 kg	0.200 kg	0.200 kg	0.200 kg	0.200 kg	0.200 kg	0.200 kg
干酵母 Instant yeast	0.100 kg	0.100 kg	0.080 kg	0.080 kg	0.080 kg	0.065 kg	0.065 kg	0.065 kg	0.050 kg
水, 约 Water, approx.	7.200 kg	7.300 kg	7.400 kg	7.500 kg	7.600 kg	7.800 kg	8.000 kg	8.200 kg	8.400 kg
总重 Total weight	17.625 kg	17.750 kg	17.880 kg	18.030 kg	18.180 kg	18.415 kg	18.665 kg	18.915 kg	19.150 kg
面团温度 Dough temperature	26° C	26° C	26° C	26° C	27 - 28° C	27 - 28° C	27 - 28° C	29 - 30° C	29 - 30° C

Basic recipe for 10 kg flour:

For an enhanced flavour and a darker crumb texture, 1 - 2 % ROGGENA can be added.
为增强面包的独特香味并获得较深颜色的面包纹理, 可添加1 - 2%的罗吉那麦芽面包预拌粉。



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