

PAIN DE SEIGLE NOIR

Balanced mix for the making of rye bread



PRODUCT ADVANTAGES

> The most distinctive bread in the range:

- With 74.5% of rye flour in the mix, it can be labelled "Pain de seigle" (Rye bread), in accordance with the "Recueil des usages" (compendium of practices) for breads in France.
- Dark crumb.
- An acidic flavour in the mouth.
- Very popular with fans of rye bread.

> A premium recipe that meets your needs:

- High hydration rates (83%).
- Good shelf-life.
- Gentle kneading, which promotes the development of flavours.

> High in protein and a source of fibre.

- Helps to attract new customers and build loyalty among consumers looking for products with a beneficial nutritional profile (64% of consumers who eat bread*).

*Source U&A pain - TNS SOFRES for Grands Moulins de Paris - October 2013.



TIPS

- Ideal for serving with seafood, fish, and cheese.
- Don't hesitate to try individual rye bread rolls to add variety to your range during the festive period.

simplifiez votre quotidien

Moul-Bie



PAIN DE SEIGLE NOIR



1 000 g

Pain de Seigle Noir



790 g (+/- 20 g)

Water



18 g

Salt



40 g

Yeast



5 + 3 min.

60°C



5 + 6 min.

60°C



25°C

Dough temperature



400 g

Weight



10 + 10 min.

Bulk fermentation
+ resting



45 min.

Proving



45 to 50 min.

240°C (+/- 20°C)

Steam injection: identical quantity as french white baguette.
Open door to let steam escape at end of baking.

Shaping

Cut as soon as shaped (sausage, herringbone)

Retarder proving

Base temperature: 58°C - Water: 790 g (+/- 20 g) - Yeast: 20 g - Moul-Bie Lissor Tempo or Lissor Salto: 10 g - Block at 4°C - To return to room temperature: 3 h at 18°C

All times stated must be adapted depending on the equipment used.

Ingredients

Rye flour 74,5% - Wheat gluten - Wheat flour - Deactivated and dehydrated rye sourdough - Buckwheat fibre - Acid: E330 - Emulsifier: E322 - Flour treatment agent: E300 - Enzymes* (Cellulase - Xylanase).

**The enzymes are processing aids which are not declared on the labels of final products.*

May contain egg, milk, soya and sesame seeds.

Nutrition declaration

per 100 g of mix

Energy (kJ)	1 441
Energy (kcal)	340
Fat (g)	2,0
of which saturates (g)	0,4
Carbohydrate (g)	59,5
of which sugars (g)	1,4
of which starch (g)	55,2
Fibre (g)	7,4
Protein (g)	17,3
Salt (g)	0,04



TOGETHER FOR
TASTE