

Product Specification

Friday, 17 May 2024

Bread and Yeast Compounds - Bread Bases

12/06-D

Product Name: FINO RYE BASE

Product Code: 3921

Information: FINO RYE BASE is the third product of this range to be released on the market. This product joins FINO GRAIN BASE and FINO MEAL BASE to give the bakery trade an excellent variety.

FINO RYE BASE is designed to be incorporated into a standard white bread recipe simply by replacing part of the flour. We recommend our recipes using FINO BREAD & ROLL CONCENTRATE or LECINTA SPECIAL/MASTERFAT as being particularly suitable.

Many bakers have difficulty in obtaining supplies of rye flours and meals in suitable small quantities. With the use of FINO RYE BASE an excellent balance of rye flour and meal is already provided. In addition, the level of FINO RYE BASE and flour can be varied to suit your individual requirements.

The proportion of flour to be replaced can vary from 20-40% to give a very light rye bread to a heavier darker rye loaf.

We suggest you combine with FINO GRAIN BASE or FINO MEAL BASE for even greater variety