



## Saltoro-Ż

**Saltoro-Ż** – Baking additive intended for baking rye baked goods, wholewheat baked goods, mixed baked goods: wheat-rye and wheat bread. It works out in craft and industrial conditions. It raises considerably its organoleptic values. It increases baking efficiency of flour, decreases stickiness of dough, raises its tolerance and water absorption, ensures maximal expansion of bites of dough, better its stability and influences correct colour baked goods. Obtained baked goods is characterized by even and elastic structure of crumb with delicate pores, smooth and crunchy crust and excellent organoleptic values. This additive contributes in final product to obtain reproducibility of finished products independently of variable, quality of raw materials and baked goods has extended consumer freshness. During dosage of powdery ingredients of baked goods, baking additive in amount of 0.5% in relation to used mass of flour should be used.

### Basic recipe:

Rye flour 2000	2 kg
Sunflower	2 kg
Linseed	0,50 kg
Water for soaking	4 kg
Salt	0,24 kg
Liquid acid K-200 j	0,40 kg
Rye flour type 720	5 kg
Saltoro-Ż	0,035 kg
Yeast	0,40 kg
Water refill	2,5 kg

### Preparation:

- Pour lukewarm water over wholewheat flour, sunflower and linseed for 30 minutes. Next add rest of ingredients given in recipe and mix on slow turns for about 8-9 minutes until correct kneading dough. It is not recommended to raise amount of yeast provided in recipe, because it can cause holes in crumb of bread.
- Temperature of dough 28°C.
- After making dough, divide dough into bites using water (not flour). Adjust weighted portion for moulds used in workplace. Put bites of dough into moulds, smooth top with wet hand and sprinkle with rye flour abundantly or coat with grains
- Expose bites to full final expansion for about 40 – 50 minutes
- Baking: 60 minutes at initial temperature of 240°C falling to 180°C.
- After baking, do not steam baking chamber. After about 7-10 minutes open draught.
- Baked goods can be cut after its complete cooling (after about 4-5 hours on non-greased slicers).
- This bread is mold bread.

Distributor: