

UNIFERM Roggen

Premix for rye rolls and rye baked goods

Rye is an important part of the German baking tradition. Rustic taste and original enjoyment are closely associated with this grain. Create a new experience in the range of small baked goods. From classic rye rolls to the tempting rye snack – every creation is an expression of the bond with this traditional grain. UNIFERM Roggen has reliably accompanied bakeries for many decades reliably. Innovative recipe ideas ensure high product performance and safety in all processes.

Rely on premium bread rolls with matured rye sourdough! With UNIFERM Roggen, you can offer your customers a high-quality range of range of small rye baked goods and rustic pastry ideas: With an attractive appearance, long crust, moist crumb and typical strong rye flavor.

Main application: Small rye baked goods
Application amount: 15 % on flour

- **Good kneading tolerance** – perfect base dough for many small rye baked goods
- **Optimum processing on equipment** – even with large dough batches
- **Ideally suited for proofing time control** – with maximum proofing stability
- **With aromatically matured rye sourdough** – for effective customer appeal
- **Outstanding crust properties** – for a long-lasting, crispy crust

 = lactose-free  = vegan

Go for premium with naturally matured rye sourdough from the fermentation specialist!



Would you like more information? We will be happy to advise you!

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Order: 8315002 05/25 ENG

Rustic basic dough

Recipe for the individual production of rye-based specialty baked goods

INGREDIENTS Recipe no: 2154

- Make a thoroughly kneaded dough from all the ingredients.

Basic dough:	Rye flour, type 1150/997	3.000 kg
	Rye flour, type 550	7.000 kg
	UNIFERM Roggen	1.500 kg
	UNIFERM baker's yeast	0.300 kg
	Water, approx.	7.000 kg

TOTAL: 18.800 kg

Decor:	Rye flour	0.200 kg
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- After the dough has rested, work the dough into the desired baked goods by machine or by hand.
- After processing, place the dough pieces in the proof at +5 °C overnight.
- At ¾ proofing, push the dough pieces and bake to the desired bake into the desired pastries.
- At the end of the baking time, pull the dumper for approx. 3 minutes.

BAKING TECHNIQUE

Kneading time*:	Knead intensively
Dough temperature:	approx. 25 °C
Dough resting time:	approx. 10 min.
Weighing:	Depending on the pastry
Proofing time:	Proofing delay overnight (core temperature +5 °C)
Baking time:	individually depending on the baked goods
Baking temperature:	240 °C dropping to 225 °C
Note:	Pull the dumper 3 minutes before the end of the baking time.

*Kneading time varies depending on kneading system and quantity.



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PRODUCT



Roggen – aromatically matured for traditional enjoyment

Technological excellence for more efficiency

UNIFERM Roggen ensures pleasantly plastic doughs, high proofing stability and proofing tolerance in all proofing time control processes and is the ideal solution for the efficient production of rye baked goods. Even large quantities of dough can be processed effortlessly on systems.

Rely on the technological excellence of UNIFERM Roggen and inspire your customers with an exceptional range of range of small rye baked goods and rustic pastry ideas



UNIFERM Roggen shows excellent performance with:



Proofing retardation



Proofing interruption

Perfect machine runability on systems.



With aromatic rye sourdough

Marketing tip!

Praise your rye rolls effectively!

Rye rolls

Recipe for approx. 210 pieces

INGREDIENTS Recipe no: 20104

- Use the following ingredients to make a thoroughly kneaded rye roll dough from the following ingredients.

Roll dough:	Rye flour, type 1150/997	5.000 kg
	Wheat flour, type 550	5.000 kg
	UNIFERM Roggen	1.500 kg
	UNIFERM baker's yeast*	0.300 kg
	Wasser, ca.	7.200 kg

TOTAL: 19.000 kg

Decor: Rye flour 0.200 kg

- After the dough has rested, process the rye roll dough by machine or manually.
- Briefly proof the processed rye rolls and place in the proofing time control promptly.
- Bake the rye rolls at $\frac{3}{4}$ proofing.
- At the end of the baking time, pull the dumper for approx. 3 minutes.

BAKING TECHNIQUE

Kneading time*:	Knead intensively
Dough temperature:	approx. 25 °C
Dough resting time:	approx. 10 min.
Dough weight:	0.090 kg
Proofing time:	Proofing delay overnight (core temperature +5 °C)
Baking time:	approx. 21 min.
Baking temperature:	240 °C dropping to 225 °C
Note:	open the dumper, 3 minutes before the end of the baking time.

* Yeast dosage and dough yield must be adapted to the proofing time control method.

** Kneading time varies depending on kneading system and quantity.