



**SWISSBAKE®**  
INNOVATIVE BAKING SOLUTIONS

**NORDLÄNDER**

Mix for dark rye bread with lots of sunflower seeds.

- WEIGHT: 500 g
- Wash (from layer) 200 g
- Wash (Dry yeast) 10 g

**BAKING METHOD**  
Place all the ingredients in the mixing bowl. Using paddle attachment, mix for 5 minutes at slow speed & remove all the spots. The dough temperature should be below 25°C. Set the temperature for 30 minutes. Mix again for 4 minutes at medium speed. Scrape the bottom for 20 minutes. Soak 100 g of dough in time. Roll and proof for 20 minutes to 45 minutes at 32°C with 75% relative humidity. Decorate the dough with lots of sunflower seeds. Bake at 240°C until a little bit of temperature of 200°C for approximately 40 minutes to 45 minutes. Bake with lots of steam.

INGREDIENTS		Nutritional facts per 100 g	
Flour (Type 1050), Sunflower Seeds, Wheat Flour, Vital Wheat Gluten, Salt, Yeast, Sugar, Sunflower Oil, Emulsifier (E481), Palm Oil, Acid of Sodium, Antioxidant (E202), Trace Elements (Iron, Zinc, Selenium).		Energy (kJ)	123
		Energy (kcal)	29.5
		Carbohydrates (g)	67.5
		Protein (g)	11.2
		Fat (g)	16.3
		Fiber (g)	10.3
		Moisture (g)	14.3

Product #B12480

# NORDLÄNDER

*For dark rye bread with sunflower seeds.*

- ✓ Based on traditional North European recipe
- ✓ Rich Rye malt aroma & taste
- ✓ Full of goodness of sunflower seeds
- ✓ Easy to prepare and long shelf life
- ✓ No artificial ingredients or preservatives

## NORDLÄNDER

SwissBake® NORDLÄNDER Bread mix is a convenient mix for the preparation of traditional dark rye bread of Northern Europe with lots of sunflower seeds. It has an intensive rye malt taste, darker interior, and long shelf life. Formulated based on traditional German recipe using Rye grains, Rye grits and Rye sourdough sourced from Germany, this mix is ideal for professional chefs, bakers and food service industry across the globe.


**Mix**

**Crumb**


### BAKER RECIPE

NORDLÄNDER	1000 gm
Water ( Room temp )	580 gm - 600 gm
Fresh Yeast / Dry Yeast	30 gm / 10 gm
<b>Total Yield</b>	<b>1600 gm</b>

### RECOMMENDED DOSAGE

100% (for original Nordländer bread).  
 50% - 75% (for a lighter bread or fruit bread).

**QUICK TIP** Do not use cold water for dough mixing for better fermentation.

**QUICK TIP** Sprinkle moulded dough with sunflower seeds for rich appearance.

### INGREDIENTS

Rye Flour, Rye Grits, Sunflower Seeds, Wheat Flour, Vital Wheat Gluten, Malted Rye Flour, Malted Wheat Flour, Salt, Emulsifier (E481) Palm, Blend of Spices, Antioxidant (E300), Enzyme Blends (Amylase & Xylanase).

### BAKING MTHOD

Place all the ingredients in the mixing bowl. Mix for 8 minutes slow & 6 minutes fast. Dough temperature should be below 28°C. Bulk fermentation for 30 minutes. Again mix for 4 to 5 minutes on medium speed. Again bulk ferment for 20 minutes. Scale dough of weight 600 gm into the tins. Final proof for 35 - 45 minutes at 32°C on 75% relative humidity. Decorate the dough with lots of sunflower seeds. Bake at 240°C under a falling temperature of 200°C for approximately 40 minutes to 45 minutes.

 Bake with lots of steam

