Black Russian Rye Bread

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Product Code:
OK979 Black Russian Rye Bread

A dark, dense bread with an appealing flavor, thanks to a hearty blend of rye meal, rye flour, sourdough, roasted wheat malt flour, molasses and caraway seed. Its dense texture and dark color make it a popular choice for European style sandwiches in delis and restaurants. Contains no trans fats. Sustainably made from wholesome ingredients.

INGREDIENTS LIST

Wheat Flour, Water, Coarse Rye Meal, Dark Rye Flour, Yeast, Wheat Gluten, Natural Dried Sourdough (Rye Flour, Bacterial Culture), Roasted Wheat Malt Flour, Sugars (Sugar, Molasses), Canola Oil, Salt, Caramel Color, Caraway Seed, Improver (Wheat Flour, Ascorbic Acid, Xylanase, Lipase, Soya Oil, Soy Lecithin, Fennel Seed

Nutritional Information (Baked)

Nutritional Facts	Amounts Per 2 Slices (56g)	% Daily Value
Calories	170	
Fat	2g	3%
Saturated	0g	
+Trans	0g	0%
Carbohydrate	33g	11%
Fibre	3g	12%
Sugars	2g	2%
Protein	7g	
Cholesterol	0mg	
Sodium	260mg	11%
Potassium	75mg	2%
Calcium	30mg	2%
Iron	2mg	11%

Handling Instructions

Note: Times and temperatures are a guideline only, specific shop conditions & equipment may vary results.

1

BREAKOUT & THAW

Break product out directly into bread pans lightly sprayed with oil. Keep belt mark side of loaf down. Place product on covered rack and keep in retarder or cooler overnight to thaw.

2

MORNING

Remove rack from retarder or cooler; leave on covered rack on floor until space or time permits in proofer and oven. Let bread rise in proofer until about ½ inch (1 ½ cm) above top of bread pan. Proof time should be about 60 minutes.

TOPPING: None

3

BAKE TIME

SCORING: After proofing, score each loaf with 3 diagonal slices.
Bake bread at 390˚F for 30 - 40 minutes. After bake cycle is complete, remove from oven and transfer bread from pan to cooling rack immediately. Let product completely cool before slicing and packaging.