



*Dough acidifier
for rye breads,
whole meal
breads and rye
whole meal
breads*

Sauer-Optimal



Zealandia

Creating Possibilities



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Jung Sauer-Optimal

For consumers of really strong mixed rye, rye and rye meal bread with that typical, distinctive rye flavour – just as the Germans like it. Jung Sauer-Optimal is economical in use but with an optimum effect. The dough is dry, stable and extremely machine-workable. In products made directly with or combined with sourdough it results in a beautiful light texture, crunchy crust and elastic crumb.

Jung Sauer-Optimal

Dough acidifier for rye breads, whole meal breads and rye whole meal breads.

Method

Jung Sauer-Optimal is added to the flour dry before dough preparation.

Bergsteigerbrot

Hot soaker dough (resting time 1-2 hours).

Recipe

2.000 g	Whole rye meal/ rye whole grain and meal
approx. 2.000 g	Water, approx. 60-70°C
4.000 g	Pre-soaked dough
4.000 g	Wheat flour
4.000 g	Rye flour
150 g	Jung Sauer-Optimal
250 g	Jung Standard 70/30
200 g	Yeast
220 g	Salt
approx. 5.500 g	Water

Mixing time

Spiral mixer: 3 minutes slow speed,
4-5 minutes high speed.
Dough temperature 26°C
Bulk fermentation 25-30 minutes

Method

Allow the dough to rest.
Weigh out 875 g-dough pieces.
Do not round up to intensively.
Put them with the seam downwards in baskets,
which are carefully covered with flour.
At normal proof put them with the
seam upside on racking unit.
Bake with little steam to let the 'lock'
burst in a rustic way.
Baking temperature 240°C decreasing to 210°C
Baking time 50 minutes

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