



## DIOStart rye

**DIOStart rye** — for quick acidification and good gasification

DIOStart rye in certified organic quality (DE-ÖKO-006) ensures uniform and full-flavoured quality of your company's sourdough.

The cultures are ensuring a distinct aromatic bread taste and increased gas activity; they are specially for use with rye products.

Develop your own unique bread recipe with **DIOStart rye**, for

- ▶ Fast acidification and good gasification
- ▶ An individual diversity of flavours
- ▶ Reduced need or possibility, to cut out premixes/ baking improvers, down to clean label production
- ▶ For products containing flours with a low ash content, or even wholemeal flour and meal

**DIOStart pre-dough cultures are the most efficient way of producing premium baked goods.**

- ▶ Excellent product attributes without artificial ingredients
- ▶ 100% organic, vegan, kosher and non-GMO.

DIOStart pre-dough cultures guarantee high quality, from the dough to the finished products.

**Suggested pre-dough plants**





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### Production parameters for DIOStart rye

#### Production of sourdough with a one-step process:

- ▶ Ripening time: 15 - 18 hours
- ▶ Processing tolerance: 9 hours without refrigeration, 36 hours with refrigeration (we recommend cooling <math><10^{\circ}\text{C}</math> after fermentation)
- ▶ Temperature of the sourdough: 26 (- 28°C)
- ▶ Quantity of starter in %: 5 - 10 %
- ▶ Dough yield: 200 - 220
- ▶ Quantity acidified: 35 - 40%

The amount of starter needed for the next sourdough can be taken from the ripe sourdough. It has to be refrigerated until it is used again.

Backshopping possible. The amount of needed motherdough can started once a week with DIOStart rye.

