# DIOStart rye bread fermentation

**DIOStart rye bread fermentation** — the basic for a reliable process

DIOStart rye bread fermentation in certified organic quality (DE-ÖKO-006) is the basis for the most reliable sourdough process known.

The cultures are matching precisely to the microbiological requirements of bread fermentation. They result in a sourdough capable of storage (no refrigeration necessary) that can be used up to 144 hours. Besides offering financial advantages, the use of leftover bread in this sourdough gives products a full and well-rounded aromatic flavour.

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

▸  Reliable production through permanent availability

▸  Simple handling

▸  Reduced raw material costs

▸  A high level of product safety through contractually guaranteed quality services and DIOStart rye bread fermentation

▸  The finished "rye bread fermentation" sourdough can be added up to 25% (flour basis)

### Pre-dough plants

# DIOStart rye bread fermentation

**Short guide to production**

**Step 1: (Isofermenter or machine bowl):**

| | | |
|---|---|---|
| Water | 16 litres | Mix warm water and rye flour in the isofermenter or machine. |
| Rye flour | 8 kg | |
| Temperature | 32 °C | Required temperature = 32 °C! |

| | | |
|---|---|---|
| DIOStart | 1 pack (0.750 kg) | Crumble the "DIOStart rye bread fermentation" starter and stir it in. |
| Ripening time | 24 hours | |

The recipe can be upscaled!

**Step 2 (sourdough fermenter):**

| | | |
|---|---|---|
| Bread | 50 kg | Fill the total amount of bread (weighed, unbroken) into the sourdough fermenter. Add warm water (depending on the room temperature) and start the sourdough fermenter. |
| Water | 100 litres | |
| Rye flour | 50 kg | |
| Temperature | 25-30 °C[1] | |

| | | |
|---|---|---|
| Step 1 | 24.75 kg (see above) | Add the rye flour after 10 minutes. |
| Ripening time | 42 hours | After 30 minutes add the first step of fermentation. |

The recipe can be upscaled!

**Rye sourdough available for 144 hours!**

After a fermentation time of 42 hours, the rye sourdough can be used for one week (144 hours).

[1]The temperature of the starter will depend on the room temperature, the flour quality and the quantity in the machine.