

PRODUCT SPECIFICATION

DATE OF ISSUE
13-09-2021

ORGANIC RYE SOURDOUGH STARTER POWDER
NATUURLIJK NATUURLIJK PRODUCT CODE:
X1691, X1692, X1693

PRODUCTION:
31382205

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special food ingredients

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic rye sourdough starter powder		
Production	31382205		
Product code	Content	EAN	Packaging
X1691	180g	8718309832131	Plastic jar and screw lock cap with warranty seal. Jar =  Cap = 
X1692	750g	8718309832148	
X1693	10kg	8718309832155	Blue bag =  in box with warranty seal.

1.2 Scientific product information

Combined ingredient

Main use	Starting a sourdough and as a bread improver.
Composition	Dried organic rye sourdough (organic rye flour, starter culture)

1.3 Legislative product information

Country of Origin	Germany		
Certification	Organic	Certification number	103446
	Institute	Skal NL-BIO-01	

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		powder	
Colour		beige	
Odour/taste		product specific	
Bulk density	g/l	702-859	
Dry matter content	%	90,18	
Moisture content	%	7,5-11,0	
Ash	%	1,1-1,6	500°C
pH		3,8	10g/200ml
acidity		39,0-45,0	
Lactic acid	%	2,5 - 10,0	
Protein	%	7,0 - 10,4	N x 6,25

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Starch	%	49,2 - 66,6	
Fat	%	1,3 - 1,5	
Fibers	%	7,9 - 10,7	

2.2 Microbiological data

Total plate count	Cfu/g	8.600	
Moulds	Cfu/g	20	
Yeasts	Cfu/g	10	
E Coli	Cfu/g	<10	
Salmonella	25g	negative	

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	1.440	
Energy	kcal/100g	340	
Protein	g/100g	8,7	
Carbohydrate:	g/100g	65,5	
Of which Sugars	g/100g	1,8	
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	1,4	
Of which Saturated	g/100g	0,4	
Mono-unsaturated	g/100g	0,2	
Poly-unsaturated	g/100g	0,8	
Transfatty acids	g/100g		
Cholesterol	mg/100g		
Water	g/100g		
Organic acid	g/100g		
Dietary fiber	g/100g	9,3	

2.4.2 Minerals

Sodium chloride (NaCl)	g/100g	<0,01	

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3. FOOD INTOLERANCE

3.1 Allergens

Yes = ✓ / No = ✗	Contains	Cross-Contamination (Risk)	limit value
Celery and celery products	✗	✗	
Cereals containing gluten and products produced with these (wheat, rye, oats, spelt, barley)	✓	✓	
Crustaceans and Shellfish	✗	✗	
Eggs and egg products	✗	✗	
Fish and fish products	✗	✗	
Lupin and products thereof	✗	✓	10ppm
Milk and milk products (including Lactose)	✗	✗	
Molluscs and products thereof	✗	✗	
Mustard and mustard products	✗	✓	10ppm
Nuts and nut products (almonds, hazelnuts, walnuts, cashews, pecan nuts, para nuts, pistacios, macadamia nuts)	✗	✗	
Peanuts and peanut products	✗	✗	
Sesame and sesame products	✗	✗	
Soybean and soybean products	✗	✓	50ppm
Sulphite (E221 – E228)	✗	✗	
Sulphur dioxide (>10mg/kg)	✗	✗	

3.2 Suitability for other diets:

Coeliacs	✗	Lactose intolerant	✓
Vegetarian	✓	Vegans	✓

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3.3 GMO Declaration:

Organic rye sourdough starter powder does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product comes into contact with genetically modified organisms.

4. STORAGE CONDITIONS

Storage conditions	In closed original packaging. Must be kept cool and dry in a well-ventilated place.
Shelf life	12 months after production, under the above mentioned conditions.

5. FOOD SAFETY

5.1 Hygiene:

This product is produced in a facility with an on HACCP based food safety system.

5.2 Identifications of dangers:

Classification of the substance (Regulation (EC) No 1272/2008)	Serious eye damage , Category 1
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5.3 Labeling, directions for use:

5.3.2 Hazards identification:

Hazard pictogram	 GHS05
Signal Word	Danger Lactic acid
Hazard Statements	H318: Causes serious eye damage.

5.3.3 Safety Recommendation:

Prevention	P280: Wear protective gloves/protective clothing/eye protection/face protection. P305+P351+P338: IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.
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6. EXTENDED PRODUCT INFORMATION

6.1 Usage

Organically revitalizable dried rye sourdough. To be used as an extra addition to all your types of bread. This sourdough powder is produced by gently drying a fermented dough from grains and water with active and naturally occurring micro-organisms. Can be used as: solid, liquid or added directly.

Dosage: 1-10% based on the flour weight, depending on the type of bread, added directly to the recipe

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Rye sourdough preparation I:

Rye sourdough powder	1.000 g
Rye flour	1.000 g
Water (28°C.)	3.000 g
Salt	20 g
Yeast	2 g
Total	5.022 g

Process:

- Mix all ingredients $\pm$ 4 minutes to a homogeneous mass.
- Allow to ripen at bakery temperature (28°C) for 8 hours.
- Keep in the refrigerator for at least 12 hours after ripening.
- The sourdough is ready for use

Addition: Variable up to 40% based on flour weight.
(except 100% rye recipe)

Storage: Shelf life up to 5 days in the refrigerator

Rye sourdough preparation II & sourdough starter

(without added yeast):

Step 1:

Rye sourdough powder	100 g
Whole wheat rye flour	100 g
Water (30°C.)	200 g
Total	400 g

Process:

- Mix all raw materials well until a homogeneous mass.
- Allow to mature for 5 hours at 34°C.
- After ripening, keep in the refrigerator for at least 12 hours at a maximum of 4°C (maximum 14 days)
- Restart the sourdough (Step 2)

Step 2 (restart/refresh):

Rye sourdough from step 1	250 g
Whole wheat rye flour	125 g
Water (30°C.)	125 g
Total	500 g

Process:

- Mix all raw materials well until a homogeneous mass.
- Allow to mature for 5 hours at 34°C.
- After ripening, keep in the refrigerator for at least 12 hours at a maximum of 4°C (maximum 14 days)
- Restart the sourdough (Step 3)

Step 3 (restart/refresh):

Repeat step 2 three to five times until the sourdough has doubled in volume as it matures. Then the dough is ready for use.

Storage: Shelf life approx. 14 days in the refrigerator at a maximum of 4°C.

Addition: Variable up to 40% of the flour weight.
(except 100% rye recipe, then up to 100% rye sourdough can be added.)

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Example of a whole wheat sourdough. Volume doubling after 4 hours of maturing at 34°C.

Sourdough starter:

For making any random sourdough. Use the ripe sourdough from the above "Rye Sourdough Preparation II" after completing step 3.

When restarting (refreshing) you will in future use a flour of your choice: whole-wheat wheat flour, whole-wheat spelt flour, white flour, etc. After restarting (refreshing) several times, you have a new sourdough of your desired grain type.

Restarting / refreshing

Ripe sourdough	250 g
Flour of your choice	125 g
Water (30°C)	125 g
Total	500 g

This recipe doubles the ripe sourdough, from 250g to 500g. You can also make the ripe sourdough larger. Up to a quadrupling, from 250g to 1,000g. You add equal parts flour and water. As a result, the maturation can take longer.

Process:

- Mix all raw materials well into a homogeneous mass.
- 4-5 hours at 34°C. let it ripen. During ripening, the volume increases considerably, up to a doubling is possible (with the exception of a white flour dough). If the sourdough collapses, the ripening has taken too long and the maximum volume has been exceeded. This is no problem. The sourdough can be used, stored or restarted.
- After ripening, keep in the refrigerator at a maximum of 4°C. (maximum 14 days) or use directly in a bread dough.
- If a dark top layer develops during storage in the refrigerator, or moisture separation, then you should drain or skim off this before use. There should be no mold on the sourdough. If this happens, the entire sourdough must be discarded.
- Important points of attention when storing the ripe sourdough in the refrigerator:
 - maximum 4°C, standard household cooling is just below 7°C
 - store the sourdough in a clean glass jar with a loose lid.
 - if you do not have time to bake bread, refresh the sourdough at least once every fourteen days (restart).

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- When you calculate how much sourdough you need for a loaf of bread, don't forget that you should also have 250g of sourdough left over for the next time.
- Ripening the sourdough at lower temperatures is possible. For example between 24-28°C. Although this will lead to a higher acidity and a bit more sour taste.

Basic recipe whole wheat sourdough bread :

(recipe for a bread tin with a bottom of 209cm²)

533g	wheat wholemeal flour	100%
160g	wheat wholemeal sourdough	30%
341g	cold water	64%
8g	sea salt	1,5%

30 minutes kneading
60 minutes bulk proof
3 hours final proof
40 minutes baking

Oven start 250°C than at 200°C
Bake at a core temperature between 94-96°C



Basic recipe whole wheat rye sourdough bread:

(recipe for a bread tin with a bottom of 209cm²)

389g	rye wholemeal flour	100%
389g	rye wholemeal sourdough	100%
265g	cold water	68%
7g	sea salt	1,9%

15 minutes kneading
30 minutes bulk proof
3 hours final proof
40 minutes baking

Oven start 250°C than at 200°C
Bake at a core temperature between 96-98°C



6.2 Dictionary

NL	The Netherlands	Roggedesem poeder, desem starter
GB	Great Britain (UK)	Rye sourdough powder, sourdough starter
DE	Germany	Roggen sauerteigpulver, Sauerteigstarter
FR	France	Poudre de levain de seigle, entrée au levain
ES	Spain	Polvo de masa madre de centeno, entrante de masa madre
PT	Portugal	Pó de fermento de centeio, fermento de entrada
IT	Italy	Pasta madre di segale in polvere, lievito madre
DK	Denmark	Rug surdejspulver, surdejs starter
NO	Norway	Rugdeigpulver, surdeigsforrett

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SE	Sweden	Råg surdegspulver, surdegstarter
FI	Finland	Ruis –hapantahnajauhe, hapantaikinanku
IS	Iceland	Rúg súrdeigsduft, súrdeigsforréttur
CZ	Czech Republic	Prášek z žitného kvásku, kváskový předkrm
SK	Slovak Republic	Prášok z ražného kvásku, štartér z kysnutého cesta
HU	Hungary	Rozs kovászpor, kovászos előétel
HR	Croatia (Hrvatska)	Prašak od raženog kiselog tijesta, predjela za kiselo tijesto
GR	Greece	Σκόνη προζύμι σίκαλης, μίζα προζύμι
SI	Slovenia	Rženi kisli prah, predjed za kislo testo
PL	Poland	Zakwas żytni w proszku, przystawka na zakwasie
RO	Romania	Pulbere de aluat de secară, starter pentru aluat
BG	Bulgaria	Ръжен квас на прах, закваска закваска
RU	Russian Federation	Порошок ржаной закваски, закваска
TR	Turkey	Ekşi çavdar tozu, ekşi mayalı marş

7. DISCLAIMER

Although we take great care in setting up this product specification, we cannot accept any liability for the completeness and fully accurateness of the information provided. The content of this Product Specification is completed to the best of our knowledge.

This document does not dismiss the user of his legal obligations with respect to food safety.

This product specification replaces any previously issued specifications.