



Craft Sourdough Mix

for the production of an artisan sourdough

Odlums Craft Sourdough Bread Mix dough has a distinctive taste and a nice open texture. Drawing on over 160 years of expertise and craft, our bakers at Odlums have developed Odlums Craft Sourdough Mix that is not only simple to make but of the highest quality.

The Story of Sourdough

Sourdough is a traditional fermentation-based breadmaking process that has been around for more than 5,000 years. It's easily recognisable by its open crumb and distinct aroma.

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Recipe

Odlums Craft Sourdough Mix	16,000g
Water	11.200 litres
Yeast	250g
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Total Weight	27.450g
Yield	49 x 550g units

Processing Time

16-20 hrs

Method

Day 1

- Combine the yeast with the water and add to the odlums craft sourdough mix.
- Dough temperature 25°C.
- Mix for 4 mins on slow speed and 10 mins on 2nd speed.
- Cover and leave to bulk ferment for 40 mins.
- Scale off to required weight.
- Intermediate proof: 10 mins.
- Mould round and place on baking trays.
- Cover the baking rack with a plastic cover and place the rack in the coldroom fridge for 16-20 hrs.

Day 2

- Remove from fridge and dust each piece lightly with wheat flour, rice or semolina flour.
- Score each loaf with a sharp knife.
- Place in a hot oven at 240°C dropping to 220°C with steam.
- Bake for 40-45mins.

Allergens

Wheat, Rye, Gluten.

This bread uses a creamy wheat semolina that delivers on a striking rich colour, loaded with a beautiful sourdough taste.

The overnight process provides for a distinct open textured crumb and a delightful soft yet crispy crust.

Benefits

- A traditional product made out of natural, clean-label ingredients.
- Adds a naturally enhanced taste and nutritional value to baked bread products.
- Consistent quality and delivery on convenience guaranteed.

Bakers Tips

It is vital that the following process is achieved:

- Bulk fermentation of **40 mins.**
- The product must be covered with a plastic cover in the fridge.
- The fridge should operate **between 5°C and 7°C.**
- Dough temperature of **25°C.**
- This product is also excellent for the production of French style breads.

Dairy Free • No Added Sugar • No Added Fat

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