

ARONIA



backaldrin®

ARONIA MIXED WHEAT BREAD

BR-5080

Dough

7.000 kg	wheat flour
3.000 kg	rye flour
2.000 kg	AroniaMix (3660)
7.500 kg	water (approx.)
0.320 kg	yeast
0.320 kg	Ferma Clean Label Special (2900)
0.250 kg	salt
0.110 kg	BAS light (1251)
20.500kg	Dough

Processing

Kneading time:	5 – 7 minutes at low speed 2 – 3 minutes at high speed
Kneader:	Spiral
Dough temperature:	26 – 28 °C
Dough rest:	15 – 20 minutes
Scaling weight:	0.750 kg
Baking temperature:	240 °C falling to 180 °C
Baking time:	35 – 50 minutes (depending on size)

Preparation

Knead the ingredients together to form a medium-firm dough. Add **BAS light** (1251) only after the kneading has started. After the dough rest, weigh out pieces of dough, shape into loaves and dust with rye flour. Place onto proofing trays with the seam at the bottom.

Slow Dough® Phases:

-18 °C	1 – 2 hours (core temperature approx. 0 °C)
+2 °C	up to 20 hours
+20 °C	1 – 2 hours
+28 °C	0.5 – 1 hours

Prior to baking, turn the loaves seam side up. At $\frac{3}{4}$ fermentation, blast with steam. Open the vent after 4 – 5 minutes and bake thoroughly.

Additional information:
Aronia dosage: 20 % on flour

Flavour profile

A finely splintered crust with hints of caramel is perfectly complemented by a fluffy purple crumb with a fruity, subtly sweet aroma. The unique fusion of mild wheat sourdough and intensely fruity notes of aronia berries and apple juice delivers an extraordinary taste experience.

ARONIA BAGUETTE

BR-5081

Dough

10.000 kg	wheat flour
1.000 kg	AroniaMix (3660)
6.900 kg	water (approx.)
0.200 kg	Ferma Clean Label Special (2900)
0.275 kg	yeast
0.240 kg	salt
0.220 kg	olive oil
18.835 kg	Dough

Processing

Kneading time:	4 – 5 minutes at low speed 4 – 6 minutes at high speed
Kneader:	Spiral
Dough temperature:	25 – 27 °C
Dough rest:	40 – 50 minutes
Scaling weight:	0.350 kg
Baking temperature:	240 – 250 °C
Baking time:	25 – 30 minutes

Preparation

Knead ingredients to form a soft dough. After the dough rest, weigh out dough pieces (0.350 kg), round them lightly and leave to relax. Shape into baguettes, place onto proofing racks and cover with cloth.

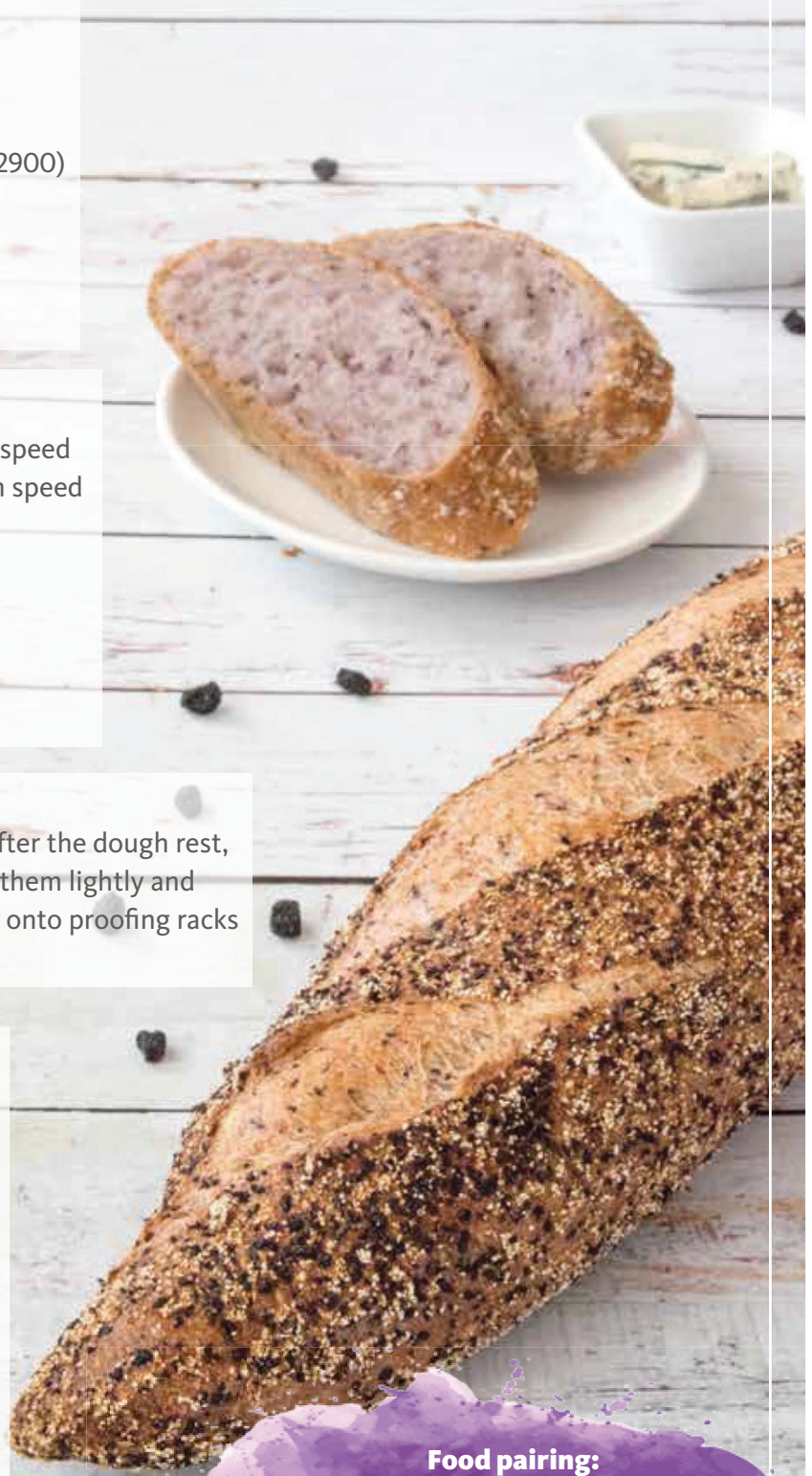
Slow Dough® Phases:

-18 °C	1 hour (core temperature approx. 0 °C)
+2 °C	up to 20 hours
+10 °C	2 hours
+20 °C	2 hours

At $\frac{3}{4}$ fermentation, make 4 – 5 diagonal cuts (approx. 1 cm deep) along the length of the baguettes. Bake well with steam at a slowly falling temperature. Open the vent halfway through the baking time.

Additional information:

Aronia dosage: 10 % on flour



Food pairing:

A blue cheese, like Roquefort, with its nutty, raisin-like taste, harmonises well with the fruity, sour notes of Aronia bread. Enjoy with a glass of light-bodied Pinot Noir.

backaldrin bread sommelier Ignaz Haider

ARONIA CIABATTA

BR-5082

Dough

10.000 kg	wheat flour
2.000 kg	AroniaMix (3660)
8.500 kg	water (ca.)
0.270 kg	yeast
0.250 kg	Ferma Clean Label Special (2900)
0.220 kg	salt
0.400 kg	cooking oil (add 1 – 2 minutes before end of kneading)
21.640 kg	Dough

Processing

Kneading time:	5 – 6 minutes at low speed 6 – 8 minutes at high speed
Kneader:	Spiral
Dough temperature:	24 – 26 °C
Dough rest:	1 – 4 hours
Scaling weight:	0.070 – 0.300 kg
Baking temperature:	240 – 250 °C
Baking time:	20 – 30 minutes

Preparation

Knead all the ingredients, except the oil, to a soft dough. Add the oil only towards the end of the kneading time. Leave the dough to rest in oiled PE tubs. Work the dough to make ciabatta or twisted loaves and place onto trays or racks. When well proofed, start baking with steam. Continue baking at a falling temperature with an open vent until crispy.

Additional information:
Aronia dosage:
20 % on flour



ARONIA BRIOCHE

FB-5019

Dough

10.000 kg	wheat flour
1.500 kg	Viennese Yeast Dough Soft MB (2878)
2.500 kg	AroniaMix (3660)
4.150 kg	water (ca.)
1.150 kg	yeast
2.500 kg	sugar
2.500 kg	whole egg (pasteurised)
1.850 kg	butter
0.180 kg	salt
2.700 kg	cranberries
29.030 kg	Dough

Processing

Kneading time:	4 – 5 minutes at low speed 7 – 9 minutes at high speed 1 – 2 minutes to mix in the cranberries
Dough temperature:	26 – 28 °C
Dough rest:	5 – 10 minutes
Intermediate proofing:	5 – 10 minutes
Final proofing:	60 – 120 minutes at 33 °C / 75 % relative humidity
Scaling weight:	0.240 – 0.270 kg (0.080 – 0.090 g per dough piece)
Baking temperature:	180 °C falling to 140 °C with an open vent
Baking time:	25 – 35 minutes (at a scaling weight of 0.240 kg)

Preparation

Knead all ingredients except the cranberries to a soft dough. Add the cranberries shortly before the end. After the dough rest, press out dough pieces and lightly round them. Place 4 rounded dough pieces bottom down into each square mould. When well proofed, brush with egg. Bake at a falling temperature, with an open vent, until golden.

Additional information:

Aronia dosage:
25 % on flour



ARONIA MUFFIN

KO-5106

Batter

1.600 kg	water (approx.)
1.600 kg	cooking oil
1.400 kg	wheat flour
1.400 kg	fine sugar
1.000 kg	chopped cranberries
1.000 kg	whole egg
0.800 kg	Premium Muffin Concentrate (2389)
0.400 kg	AroniaMix (3660)
9.200 kg	Batter

Processing

Mixing time:	approx. 1 minute
Scaling weight:	0.080 – 0.100 kg (fill the moulds to just below the rim)
Baking temperature:	190 – 170 °C falling
Baking time:	30 – 35 minutes

Preparation

Mix all ingredients (except the cranberries) together for 1 – 2 minutes until smooth. Fold the cranberries in at the end of the mixing time. Pipe the batter into muffin moulds and bake at medium heat with an open vent.



ARONIA CRUMBLE CAKE

KO-5107

Batter

2.500 kg	Viennese Pastry Mix (2219)
1.400 kg	water
1.250 kg	cooking oil
0.530 kg	AroniaMix (3660)
5.680 kg	Batter

Butter crumble

1.000 kg	Viennese Sweetcrust Exquisit (3622)
0.700 kg	AroniaMix (3660)
0.700 kg	butter (room temperature approx. 20 °C)
0.200 kg	fine sugar
2.600 kg	Butter crumble

Processing

Mixing time:	approx. 1 minute
Scaling weight:	2.800 kg (baking tray 60 x 40 cm)
Weight of fruit:	1.500 kg apricots
Baking temperature:	Deck oven: approx. 170 °C Rack oven: approx. 160 °C
Vent:	closed
Baking time:	40 – 45 minutes (dependent on type of oven)

Preparation

Following the All-In method, mix all batter ingredients together at medium speed for approx. 1 minute until smooth. Evenly spread the batter into a greased baking tray. Top with fruit and butter crumble. Bake at medium heat, with a closed vent. Sift icing sugar over the cooled cake.

Tip: Seasonal fruit (e.g. peaches, cherries, etc.) can also be used.



ARONIA

Life is colourful. Your bakery should be too. Inspired by nature, backaldrin's **AroniaMix** makes it easy to transform your entire assortment with sumptuous shades of purple that are not only right on trend, but also packed full of the benefits of the power berry, aronia. Discover the power of purple today. Say YES to Aronia.

Article number: 3660

Packaging: 25 kg paper bag

Product advantages:

- ↳ Made with dried aronia (chokeberry) pomace, fine aromatic wheat sourdough and apple juice powder
- ↳ Great versatility – can be added to any bread or pastry dough
- ↳ The recommended dosage of 10 – 25 % can be adjusted as desired
- ↳ Clean Label: no additives, no E numbers
- ↳ Chokeberry pomace lends a mildly fruity, pleasantly sour note to baked goods
- ↳ Also perfectly suitable for use in sweet yeast doughs and batters
- ↳ Visually appealing because of the intense colour of aronia berries
- ↳ Enriches baked goods with the valuable ingredients of the power berry, aronia

Current information pertaining to the baked products, in terms of the food information regulation (EU-VO 1169/2011), may be obtained from your backaldrin consultant or via email to info@backaldrin.com.

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