



Beetroot bread with wholemeal

Recipe for approx. 33 pieces

INGREDIENTS Recipe no.: 1111-1045

● Prepare a soaker using UNIFERM FermFresh® RoteBete, wholegrain rye meal and water.

Soaker:	Coarse-ground rye	3.000 kg
	Water, approx.	3.000 kg

○ Leave the soaker overnight.

Dough:	Wholemeal wheat flour	4.000 kg
	Wholemeal rye flour	3.000 kg
	UNIFERM FermFresh® RoteBete	2.000 kg
	UNIFERM Ferment-Sauer Roggen	0.300 kg
	UNIFERM MegaStabil	0.200 kg
	UNIFERM Back-Hefe	0.400 kg
	Salt	0.200 kg
	Water, approx.	4.800 kg

TOTAL DOUGH:	20.900 kg
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Topping:	Coarse-ground rye	0,500 kg
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○ Prepare a dough with all ingredients. After the dough rest, divide the dough into pieces and shape as usual.

○ Moisten the smooth side of the dough pieces, coat them with coarse-ground rye and place them seam-side down in greased baking tins.

○ Bake when almost fully proofed, using steam, and bake well.

TECHNICAL DETAILS

Kneading time*:	8 + 2 mins
Dough temperature:	28 °C
Dough rest:	10 mins
Dough weight per piece:	2 x 0.600 kg
Proofing time:	45 mins
Fermentation temperature:	30 °C
Baking time:	approx. 65 mins
Baking temperature:	270 °C

*Kneading time varies depending on the kneading method and quantity.



Beetroot Focaccia

Recipe for approx. 10 baking trays measuring 60 x 40 cm

INGREDIENTS Recipe no.: 1111-2024

● Make a dough using all the ingredients.

Dough:	Wheat flour, Type 550	9.000 kg
	UNIFERM Baguette del Sol	1.000 kg
	UNIFERM FermFresh® RoteBete	2.500 kg
	Olive oil	0.750 kg
	UNIFERM Back-Hefe	0.200 kg
	Sugar	0.300 kg
Water, approx.	7.000 kg	

TOTAL DOUGH:	20.750 kg
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Topping:	Feta cheese	2.500 kg
	Sliced olives	2.500 kg
	Olive oil	0.200 kg

TOTAL TOPPING:	5.200 kg
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○ Mix the dough well and let it rest for 60 minutes.

○ Roll out the dough, place it on a 60 × 40 cm baking tray and proof it.

○ After proofing, use wet fingers to create the characteristic focaccia dimple pattern.

○ Top the focaccia dough with 0.250 kg sliced black olives and 0.250 kg diced feta cheese.

○ Bake at 230°C for about 20 minutes.

○ After baking, brush the focaccia with olive oil.

TECHNICAL DETAILS

Kneading time*:	4 + 10 mins
Dough temperature:	approx. 23 to 25 °C
Dough rest:	approx. 60 mins at room temperature
Dough weight per piece:	2.000 kg
Baking time:	approx. 20 mins
Baking temperature:	230 °C
Note:	Release Steam 3 minutes before the end of the baking time.

*Kneading time varies depending on the kneading method and quantity.

Tip: Try a version with spices. Add them either as a topping or mix them directly into the dough.

UNIFERM FermFresh® RoteBete

Fermented fresh product based on beetroot

More than just colour. Real beetroot in every bite. UNIFERM FermFresh® RoteBete adds aroma-fermented beetroot with visible pieces to baked goods. This ready-to-use fermented beetroot preparation provides natural colour, a full-bodied flavour and a moist crumb. The result is premium-quality breads, rolls and snacks that stand out from the standard in both appearance and taste.

Main area of use: bread, small baked goods and snacks. Recommended addition: 10 to 30 % on flour, dependent on the baked goods.

= lactose-free = contains no additives subject to labelling requirements = vegan = fermented product



Your benefits of UNIFERM FermFresh® RoteBete

- ✓

Flavour-fermented beetroot – Crafted with spelt sourdough and apple cider vinegar
- ✓

Visible pieces of beetroot – Full flavour with a soft bite
- ✓

Natural colouring – Fermented beetroot gives the crumb an attractive colour
- ✓

Moist crumb – for long-lasting freshness
- ✓

Time-saving, easy to use – simply mix into dough
- ✓

Flexible – for bread, rolls and snacks
- ✓

Compelling product story – with fermented, whole beet-root pieces in clean-label quality



AI-generated background; the past image is real.

Would you like more information? We will be happy to advise you!

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Premium starts with real pieces.

BEETROOT.

Fermented.

Natural.

Striking.

Different.

UNIFERM

FermFresh® RoteBete

Fermented fresh product based on beetroot



FermFresh® RoteBete

Premium starts with real pieces. BEETROOT. Fermented.

Natural.
Striking.
Different.

Flavour-fermented
beetroot

Clean Label
quality

Versatile
in use

Moist crumb

Full-bodied
flavour

A natural play of
red and purple colours

Visible pieces
of beetroot

Your added value

- Helps your **product range** stand out from the crowd
- Enables you to offer attractive **premium baked goods**
- Creates **premium value**
- Delivers a **compelling product story**
- Expands your **range of snacks and bread**
- Unlocks **new marketing** and **sales opportunities**



A multi-faceted delight

Aroma-fermented beetroot adds spicy flavour notes. Spelt sourdough brings a nutty taste, while apple cider vinegar adds a light fruity freshness. The result is baked goods with a unique taste and a distinctive character.

For baked goods with a distinctive flavour profile and a strong point of differentiation

FLAVOUR PROFILE:



Beetroot Rival

Recipe for approx. 60 pieces



INGREDIENTS

Recipe no.: 1111-1047

Dough:	Wheat flour, Type 550	10.000 kg
	UNIFERM FermFresh® RoteBete	2.500 kg
	UNIFERM Eisstar	0.300 kg
	UNIFERM Back-Hefe	0.200 kg
	Rapeseed oil	0.200 kg
	Herbes de Provence	0.075 kg
	Salt	0.220 kg
	Water, approx.	7.500 kg

TOTAL DOUGH: 20.995 kg

Topping:	Rye flour	0.200 kg
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- Knead all the ingredients together to form a well-kneaded dough.
- Next, place the dough in oiled trays and leave to rest at room temperature for 90 minutes.
- Once the dough has rested, divide it into pieces weighing 0.350 kg.
- Lightly pre-shape the portions of dough and place them on well-floured work surfaces.
- After a short rest, stretch the loaves to create tension. Work rye flour into the end of the dough whilst doing so.
- Dust the elongated pieces of dough well with flour and place them on proofing pans with the seam facing downwards.
- Then place the proofing pans with the dough pieces in the cool-rising chamber.
- After the cool-rising stage, dust the dough pieces with rye flour again if necessary and bake using delayed steam.
- Shortly before the end of the baking time, open the oven door for approx. 3 minutes.

TECHNICAL DETAILS

Kneading time*:	6 + 18 mins
Dough temperature:	24 °C
Dough rest:	90 mins
Dough weight per piece:	0.350 kg
Proofing time:	Cool Rising
Baking time:	approx. 25 mins
Baking temperature:	260 °C
	falling to 210 °C
Note:	Multi-tier oven. 1-minute delay, full steam.

*Kneading time varies depending on the kneading method and quantity.

Tip: It is also possible to prepare the dough the day before and refrigerate it overnight in an oiled bowl at +5°C. The shaping, final prove and baking are carried out the following day. If required, the Rivalé can also be made without herbes de Provence.

Beetroot Rustica

Recipe for approx. 185 pieces



INGREDIENTS

Recipe no.: 1111-2025

Dough:	Wheat flour, Type 550	9.000 kg
	UNIFERM Baguette del Sol	1.000 kg
	UNIFERM FermFresh® RoteBete	2.000 kg
	UNIFERM Back-Hefe	0.250 kg
	Rapeseed oil	0.200 kg
	Water, approx.	6.000 kg

TOTAL DOUGH: 18.450 kg

Topping:	Rye flour	0.200 kg
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- Knead all the ingredients together to form a well-kneaded dough.
- Once the dough has rested, weigh it out and shape it into balls.
- Leave to rest for a further 10 minutes, then use the Bundivider to divide the dough into 30 pieces, each weighing 50 grams.
- Place two pieces of dough on top of each other, roll them out lengthways briefly (as for baguette rolls) and leave to proof.
- When they are three-quarters proofed, bake as you would rolls.

TECHNICAL DETAILS

Kneading time*:	4 mins slow + 8 mins fast
Dough temperature:	24 °C
Dough rest:	15 mins
Dough weight per piece:	2 x 0.050 kg
Dough weight per ball:	1,500 kg
Second rise:	10 mins
Proofing time:	40 mins
Baking time:	ca. 22 mins
Baking temperature:	230 °C falling to 190 °C

*Kneading time varies depending on the kneading method and quantity.

Tip: You can also leave the RoteBete Rusticas to prove overnight. To do this, you should adjust the dough temperature and the amount of yeast.