**Pre-Hydration via Rapidojet of 100% of Flour to final mixer**

**Procedure:**

* In the following examples, just by pre-hydrating flour to the final mixer via Rapidojet, the hydration level was increased from 75% to 85%. Dough felt the same and machinability was not harmed.
* The process resulted in significantly *reduced cost* due to additional water (yield)
* Production capacity was doubled because mixing time was cut by more than half. Mixing time had been 4 in low and 10 in high. Low speed was totally eliminated. Only 5 minutes in high speed.
* The last 3 pictures show a rye-wheat-bread.
* Freshness was significantly better after 3 days vs. Control.
* The process resulted in *increased quality*: volume and shelf-life (softness)
* For the buns ("Schnittbrötchen"), the baker increased total hydration level from 51% to 60 %.

Comments from a German baker:

„anbei die Fotos der getesteten Produkte…..HAMMER !!!

Top Qualitäten !!!“ Translation: Here are the pictures of the product from yesterday.....Excellent!!

Top Quality!!!“



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