

## Update on the 2021 harvest report and our recommendations for long proofing

### Tips on how best to use COOL RISING® and COOL RISING PLUS

Dear WACHTEL customers and friends,

The harvest in Germany has now been safely gathered in. As is customary every year, we would like to offer you, as a user of a WACHTEL refrigeration system with COOL RISING® and COOL RISING PLUS, some advice on how best to use these features for processing the new flours from the 2021 grain harvest. Our focus here will be restricted to the wheat flour crop, as this is the variety mainly used for cold proofing.

In 2021, there have once again been strong regional differences in the harvest results. Due to the relatively wet and cold climate in Germany, the harvest results have often been disappointing in terms of yield.

Harvest volumes in the wheat sector have now been declining since 2014. The quality of the wheat harvests differs from those of previous years when enzyme activity was higher. The rheological properties of the grains remain almost unchanged, although the wet gluten values are also slightly lower.

We offer some tips here to make it easier for you to process the new harvest with our COOL RISING® and COOL RISING PLUS systems:

#### Our specific recommendations for you:

##### 1. Temperature settings

On the basis of the Falling Number (FN) data received from the individual harvest areas (290 - 370), we recommend that you set your storage temperature to 0 - 2°C.

From 20°C down to approximately 5 - 3°C, COOL RISING® Phase 6 can be shortened to 3 hours where FN is below 310.

##### 2. Hydration

Our current recommendation is to add water at a steady rate. From our experience, we expect dough yields to increase after a first post-ripening.

##### 3. Kneading

Based on what we know about the gluten qualities to be expected, we make the following recommendation:

As in previous years, the dough should be kneaded slowly until smooth. In this particular year, it is advisable to prolong the mixing phase. The rapid kneading phase should be timed so that the dough acquires elasticity.

Our recommendation: Knead slowly for approximately 8 - 10 minutes!!!!

#### 4. Dough temperature

From impressions gained in recent years, we recommend setting the dough temperature to between 21°C and 24°C. Colder doughs favour a higher water absorption (especially when kneaded slowly) and result in a higher process reliability accompanied by an increase in stability.

#### 5. Baking agents

Because the 2021 harvest results are similar to those of last year, baking agent manufacturers have not had to make any major adjustments to their products, and they assure us that their baking agents can be used as before. The flours this year are, of course, very well suited to producing excellent quality from your COOL RISING® and COOL RISING PLUS systems, but you should still adjust to the higher enzyme activity in order to achieve the advantage of better flavour development.

#### Measures you can take to improve the quality of your baked goods:

##### 1. Sourdoughs

Essentially, we recommend the use of wheat sourdoughs in order to enhance the stability of baked goods.

##### 2. Water roux

A water roux significantly increases the dough yield (up to 5 percentage points) without making the doughs overly soft. The additional thermal breakdown of the starch during the baking process reduces retrogradation to a minimum.

##### 3. Fermented pre-dough

A fermented pre-dough has a beneficial effect on crumb and crust properties. Whereas just a few years ago, we were advising against the use of pre-doughs or similar, we now feel able to recommend their use in moderation due to the low enzyme activity.

If you have any further questions on this topic, our experts are just a phone call away.



**Julian Fella**

Master Baker

[Julian.Fella@wachtel.de](mailto:Julian.Fella@wachtel.de)

+ 49 1590 1903022

**Wolfgang Nitz**

Master Baker

[wolfgang.nitz@wachtel.de](mailto:wolfgang.nitz@wachtel.de)

+ 49 178 8766666