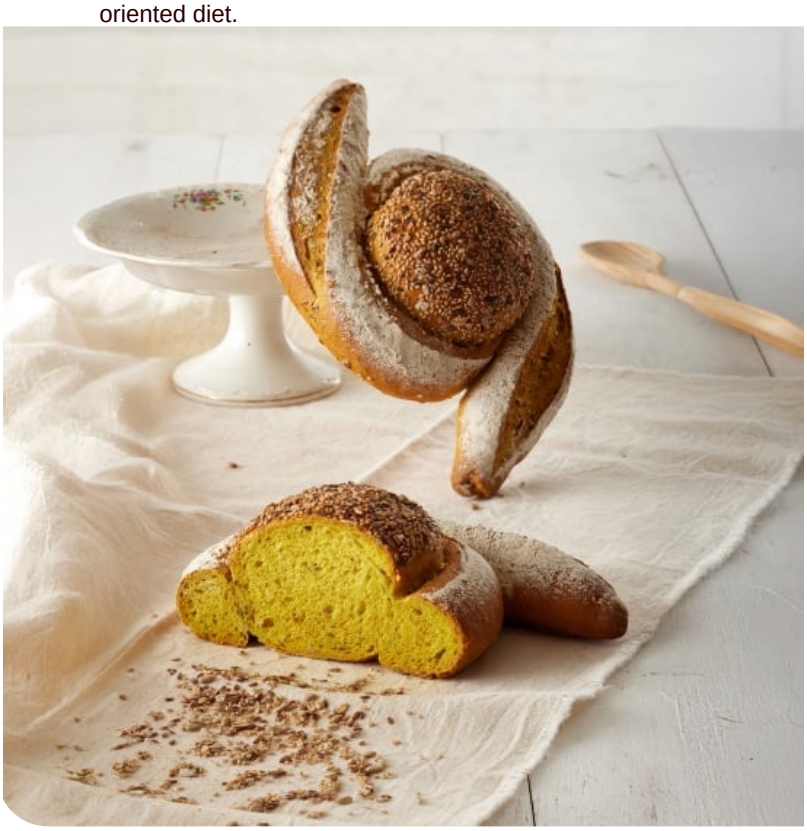
CURCUBREAD

BAKERY CURCUBREAD

Powder mix to make delicious turmeric bread, with the typical taste and yellow colour. With buckwheat flour and dried sourdough made by natural fermentation. Rich in selected seeds and in line with the latest market trends. Curcubread is the ideal mix to meet the needs of a balanced and wellness-oriented diet.



MODALITÀ D'USO

Bread

DETTAGLI PRODOTTO

Codice prodotto 01070937

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

irca GROUP Extraordinary made simple.

Cereals

Sesame

Cross-contaminations

Soybeans

Milk

Mustard

INFO

Claims
With Khorasan flour and buckwheat flour,Rich in linseed sesame and sunflower seeds,Dried natural sourdough included.

Details
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Description
multi-seed preparation for bread with Khorasan semolina, durum wheat semolina and turmeric.

Denomination
semifinished product for bakery.

Directions for use
CURCUBREAD Kg 10
WATER Kg 5,5-5,8
YEAST g 300

Kneading time (spiral kneading machine): 4 minutes on first speed and another 8-10 minutes on second speed
Resting: 15 minutes at 22-24°C
Weight scaling: scale the dough into the desired pieces and mould slightly round
Resting: 10 minutes approx.
Shaping
Leavening: 50-60 minutes at 28-30°C with relative humidity of 80%
Baking: depending on the size (20 mins for 70g loaves, 45 mins for 500g loaves); at 210-220°C. It is advisable to open the valve towards the end of the baking.
Resting and rising times can be modified, according to the user's judgement, to suit particular working conditions.