

# 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



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

**irca**  
GROUP

Extraordinary  
made simple.

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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.



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