GRAN RUSTICO NUCLEO

50%

BAKERY GRAN RUSTICO

Bread mix with sunflower seeds, sesame, spelt and oat flakes. Step into Mediterranean bakery tradition and into the past, appreciate homemade bread with the unique taste of yesteryear, without losing sight of consumers' needs for a wellness-oriented diet. Let this 50% concentrate version unleash your creativity, feel free to customize and flavor your dough by adding flours of your choosing. Discover also the 30% concentrate version or, if you prefer, the complete mix, for an easy and quick use option.



MODALITÀ D'USO

Flatbread

Breadsticks

Bread

DETTAGLI PRODOTTO

Codice prodotto 01080082

irca GROUP Extraordinary made simple.

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals



Sesame

Cross-contaminations



Soybeans



Milk



Mustard

INFO

Claims
Made from wholewheat flour spelt and oats,Contains sesame and sunflower seeds,Rich in fiber proteins vitamins and minerals

Details
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Description
concentrated mix in powder (50%) for the production of bread with sunflower, spelt, oat, sesame.

Denomination
semifinished product for bakery.

Directions for use
GRAN RUSTICO NUCLEO 50%_____kg 5
flour (1)_____kg 5
water_____kg 5.5
yeast_____ g 300
(1) with good baking quality properties.
base number 70
dough temperature: 26-27°C
mixing time (spiral kneader): 4 minutes on first speed and another 8-10 minutes on second speed
first proofing: 15-20 minutes at 22-24°C
scaling weights: pieces from g 70 to g 500
final proofing: 50-60 minutes at 28-30°C
with relative humidity of 70-80%
Baking:_____20 minutes at 220-230°C for sizes of g 70
_____50 minutes at 220-230°C for sizes of g 500
Proofing and rising times can be modified according to the room temperature. A better result can be obtained by baking the bread pieces when the dough is not fully leavened at its maximum.