

# 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

### 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

**irca**  
GROUP

Extraordinary  
made simple.

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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.



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