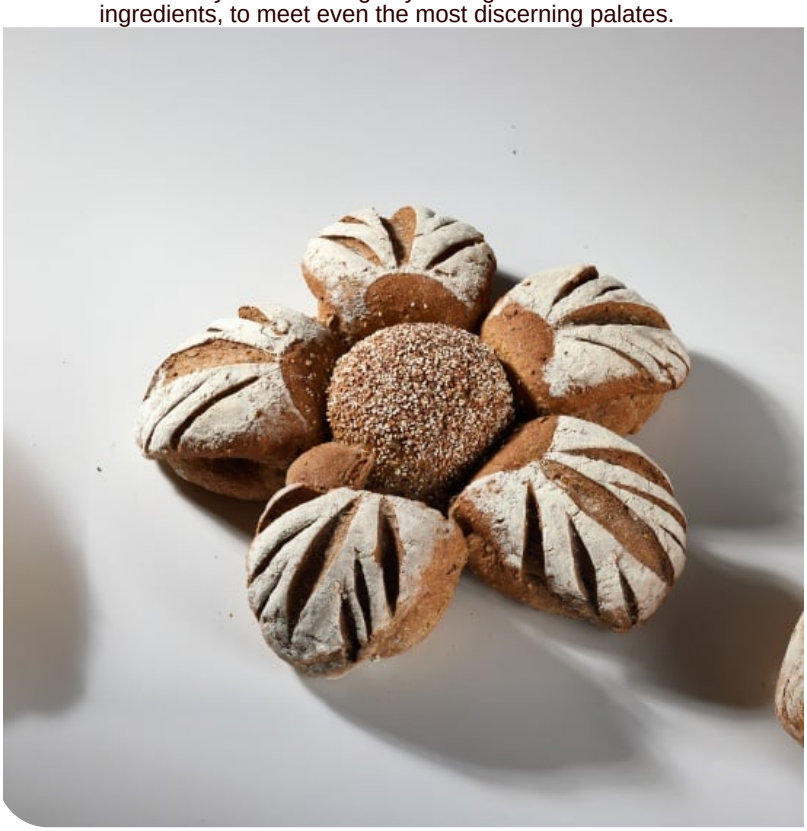
MULTIGRAIN FIT

BAKERY MULTIGRAIN FIT

Multi grain and seed bread mix, ideal to meet the needs of a balanced and wellness-oriented diet. Light and highly digestible, it enriches the daily diet with important nutrients, in line with the latest market trends. Easy to use, with guaranteed results over time, without losing the quality of homemade bread. 50% concentrate, it allows you to customize your own dough by adding flours and other ingredients, to meet even the most discerning palates.



MODALITÀ D'USO

Bread

Biscuits,Cookies

DETTAGLI PRODOTTO

Codice prodotto 01080103

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Cereals

Cross-contaminations

Soybeans

Milk

Mustard

Sesame

Lupin

INFO

Claims
Made from whole rye flour and barley flour,With millet pumpkin seeds sunflower seeds and linseed,Rich in essential polyunsaturated fatty acid such as omega-3,Dried natural sourdough included

Details
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Description
concentrated mix in powder at 50% for multicereals (rye, barley, wheat) and multiseeds (pumpkin, sunflower, linseed, millet) bread.

Denomination
semifinished product for bakery.

Directions for use
MULTIGRAIN FIT 50 kg 5
wheat flour (1) kg 5
water kg 5
yeast g 300
(1) with good baking quality properties.
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 70 to 500 g
final proofing 50/60 minutes at 28-30°C
with relative humidiy of 70-80%
baking: 20-25 minutes at 220-230°C for sizes of 70 g; 50 minutes at 220-230°C for sizes of 500 g.
KNEADING: the kneading time of 15 minutes refers to spiral kneading machines. In any case continue kneading until a smooth,elastic consistency is obtained.
LEAVENING: the above-mentioned rising times refer to pieces weighing about 200g and must be slightly increased for bigger pieces and reduced for smaller ones. Protect the rising bread with sheets.
BAKING: for 70g pieces, with steam at 220-230°C for 20-25 minutes; for 500g pieces, 50 minutes.
INSTRUCTIONS
The resting and rising times can be modified according to the working temperature. The best results are obtained if the bread is put into the oven before rising has reached its maximum.
Products made with the recipe provided, can use the claims "source of fiber" and "source of proteins" (EU Reg. 1924/2006).