

# GRAN ZUCCA

BAKERY

OTHER BREAD MIXES

Bread powder mix to make incredibly soft and delicious pumpkin white bread enriched with crunchy tasty pumpkin seeds. It also lends itself to the creation of focaccia and original savoury snacks.



## MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

## DETTAGLI PRODOTTO

Codice prodotto 01070076

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

Cross-contaminations



Soybeans



Milk



Mustard



Sesame

## INFO

### Description

mix in powder for the production of bread with pumpkin and pumpkin seeds.

**irca**  
GROUP

Extraordinary  
made simple.

**Denomination**

semifinished product for bakery use

**Directions for use**

GRAN ZUCCA \_\_\_\_\_ kg 10

water \_\_\_\_\_ kg 4.5-5

yeast \_\_\_\_\_ kg 0.4

dough temperature: 26-27°C

mixing time (spiral kneader): 15 minutes approx.

speckiness: 10-15 minutes at 22-24°C

breaking: pieces from 70 to 400 g

rising: 40-50 minutes at 28-30°C with relative moisture of 70-80%.

baking: 20 minutes at 210-220°C for 70 g pieces.

40 minutes at 210-220°C for 400 g pieces.

The speckiness and rising times can be varied according to the temperatures verified during production.

A better result can be reached putting into the oven before getting the maximum rising level.



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