

INTEGRAL

BAKERY

OTHER BREAD MIXES

Complete wholegrain bread mix with rye and wheat germ, perfect to make wholemeal bread and focaccia. The presence of wheat germ will enrich bread with important vitamins.



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 01080400

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

Cross-contaminations



Soybeans



Milk



Mustard



Sesame

INFO

Description

mix in powder for the production of whole bread and "focaccia" (Italian flat bread) with rye and wheat germs.

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GROUP

Extraordinary
made simple.

Denomination

semifinished product for bread and focaccia.

Directions for use

BREAD

INTEGRAL 10 kgs

Water 6-6.5 kgs

Yeast 0.4 kgs

Kneading time (spiral kneader) about 15 minutes

Dough temperature 26-27°C

Resting time 10-15 minutes at 22-24°C

Scaling weights pieces from 70 to 400 grams

Leavening 40-50 minutes at 28-30°C with relative humidity of 70-80%

Baking 20 minutes at 210-220°C for pieces of 70 grams

40 minutes at 210-220°C for pieces of 400 grams

KNEADING: the kneading time of 15 minutes refers to spiral kneading machines; arms plunging ones require more time; knead in any case reaching a smooth and elastic dough.

RESTING TIME: let the dough rest for 10-15 minutes at 22-24°C and then divide in the desired pieces.

LEAVENING: put in rising room at 28-30°C with relative humidity of 70-80% for 40-50 minutes.

BAKING: 20 minutes at 210-220°C for pieces of 70 grams and 40 minutes at 210-220°C for pieces of 400 grams. It is advisable to open the valve when the baking is near to the end to allow the bread to dry well.

FLAT BREAD (FOCACCIA)

INTEGRAL 10 kgs

Water 6-6.5 kgs

Olive oil 0.5 kgs

Yeast 0.4 kgs

Knead all ingredients for about 10 minutes and reaching a smooth dough. Let rest the already weighed pieces (1-1,2 kgs for pans of 40 x 60 cms) on oiled pans for 15-20 minutes at 22-24°C. Press the dough uniformly on the pan and put in rising room at 30°C with relative humidity of about 80%.

Before baking press again with fingers, sprinkle with olive oil, salt and decorate with rosemary at will. Bake at 230°C for 15-20 minutes.

NOTICE: the resting and leavening times can be modified according to the temperatures verified during production.



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