

IRCA PUMPERNICKEL

50%

BAKERY

OTHER BREAD MIXES

50% concentrate bread mix, easy and quick to use, the ideal to make cereal bread with deep dark colour and well-balanced volume and weight. The end product is marked by a hint of sour which perfectly matches the aroma of fine spices and wholemeal rye flour.



MODALITÀ D'USO



Bread



Gourmet bread

DETTAGLI PRODOTTO

Codice prodotto 01080420

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

SO₂ Sulphur

Cross-contaminations



Soybeans



Milk



Mustard



Sesame

INFO

Description

concentrated mix in powder at 50% for multicereals baked goods

irca
GROUP

Extraordinary
made simple.

Denomination

semifinished product for multicereals baked goods

Directions for use

IRCA PUMPERNICKEL 50% kg 5

flour kg 5

water kg 5,5

yeast kg 0,25

dough time: 2-3 minutes at low speed; 6-8 minutes at high speed.

dough temperature: 25-26°C

kneading time: (spiral kneading machine) 15 minutes

weight scaling: pieces of between 550 g for a bread of 450 g

leavening: 35/40 minutes

baking: 40/45 minutes at 220-230°C with steam



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