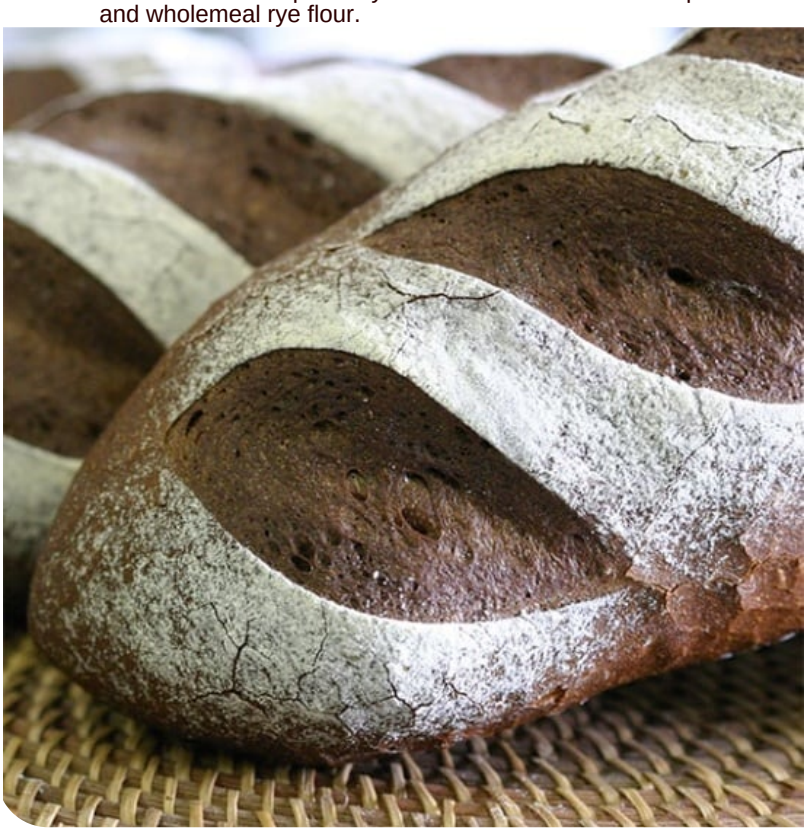
IRCA PUMPERNICKEL

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

irca GROUP Extraordinary made simple.

Allergens


Cereals


Sulphur

Cross-contaminations


Soybeans


Milk


Mustard


Sesame

INFO

Description
concentrated mix in powder at 50% for multicereals baked goods

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