

# PAN DEL BORGO

BAKERY

OTHER BREAD MIXES

Complete bread mix with cereals (durum wheat flour, oat, barley, wheat germ) and milk. Made with typical ingredients from Mediterranean tradition, this special mix will allow you to make incredibly light and tasteful bread, marked by tempting flavour, crumbly crust and long-lasting soft texture.



## 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 01070465

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals



Milk

Cross-contaminations



Soybeans



Mustard



Sesame

## INFO

### Description

preparation for hard wheat bread with oats, barley, wheat germ and milk.

### Denomination

semifinished product for the preparation of cereals bread.

**irca**  
GROUP

Extraordinary  
made simple.

**Directions for use**

PAN DEL BORGO kg 10

Water kg 5.5 - 5.7

Yeast g 300

Olive Oil k g 400

Kneading time (spiral kneading machine): 4 minutes on first speed and another 8 minutes on second speed

Dough temperature: 26-27°C

Resting: 5 - 10 minutes at 22-24°C

Weight scaling: from 80 to 100g pieces

Shaping: roll up with long loaf shape

2nd resting: 10 minutes

Moulding: as desired with decoration moulds

Rising: 50-60 minutes at 28-30°C with relative humidity of 70-80%

Baking: 20 minutes at 220-230°C

**KNEADING:** the kneading time of 15 minutes refers to spiral kneading machines; those with plunging arms generally require longer times. In any case, continue kneading until a smooth, elastic consistency is obtained.

**RESTING:** leave the dough to rest at 22-24°C for 5 - 10 minutes before dividing into the desired pieces. **SHAPING:** roll up with long loaf shape. **2ND RESTING:** leave to rest for 10 minutes before moulding. **LEAVENING:** in a rising room again at

28-30°C with relative humidity of 70-80% for 50-60 minutes. If a more savoury product is desired, leave to rest on abundantly flour-dusted boards. **BAKING:** bake at 220-230°C for 20 minutes. It is advisable to open the valve towards the end of the baking to allow the products to dry out well.



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