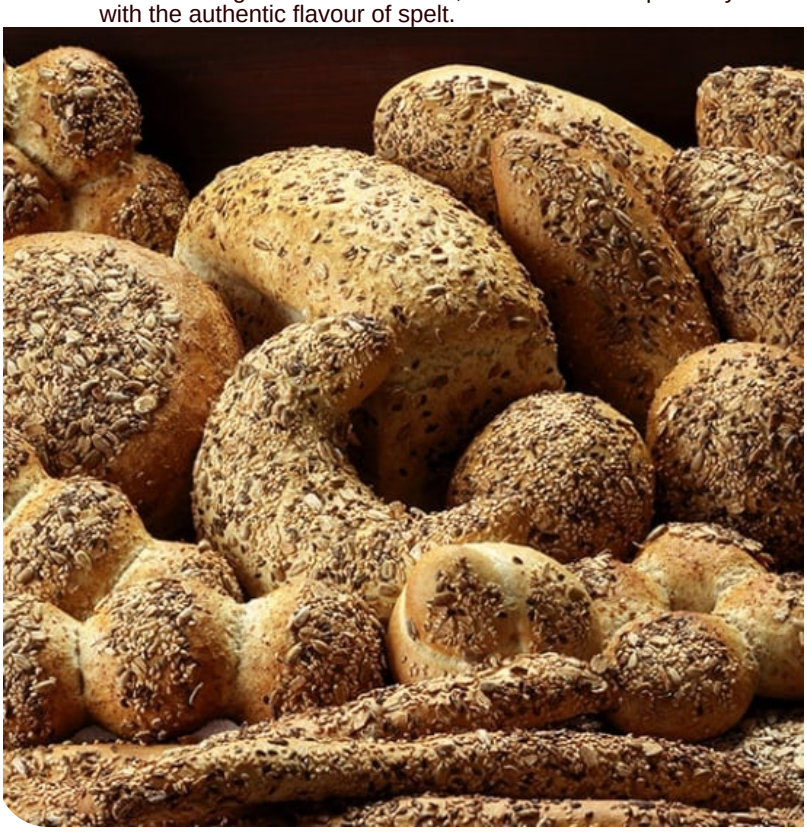
PAN DI FARRO

BAKERY OTHER BREAD MIXES

Bread mix made from spelt flour and grits, enriched with natural sourdough. Perfect to make appetizing spelt bread of outstanding quality. Sourdough gives end product the typical aroma of long-fermentation bread, which combines perfectly with the authentic flavour of spelt.



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 01080406

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Cereals

Cross-contaminations

Soybeans

irca GROUP Extraordinary made simple.

 **Milk**

 **Mustard**

 **Sesame**

INFO

Description
complete mix in powder for the preparation of bread with spelt.

Denomination
semifinished product for bread with spelt.

Directions for use
PAN DI FARRO Kg 10
Water Kg 5,5 - 6
Yeast g 300
Kneading time: 4 minutes on first speed and another 8-10 minutes on second speed (spiral kneading machine)
Dough temperature: 26-27°C
Resting: 5-20 minutes at 22-24°C
Weight scaling: 70 or 400 g pieces
Shaping: roll up with long loaf shape
Leavening: about 450-60 minutes at 28-30°C with relative humidity of 70-80%
Baking: 20 minutes at 210-220°C for pieces of 70 g
40 minutes at 210-220°C for pieces of 400 g