

# 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



Milk



Mustard



Sesame

## INFO

### Description

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

**irca**  
GROUP

Extraordinary  
made simple.

**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 45-60 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



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