

GRANSOIA

BAKERY GRANSOIA

Quick and easy soy bread mix. The final result is soy bread with mild flavour and pleasant aroma, along with great volume and regular porosity. This kind of bread is also marked by white soft inside and thin crusty golden-brown outside. Discover the whole GRANSOIA product line, with many available variants that differ in soy content and granulometry: the ideal to please all bakers' requests.



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 01080083

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals



Soybeans

Cross-contaminations



Milk



Mustard



Sesame

INFO

Description

mix in powder for the production of soya bread. It is foreseen only the addition of water and yeast

Denomination

semifinished product for soya bread.

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GROUP

Extraordinary
made simple.

Directions for use

GRANSOIA_ _____ kg 10
water _____ kg 6-6.5
yeast _____ g 300

dough temperature: 26-27°C

kneading time (spiral kneader): 4 minutes on first speed and another 8-10 minutes on second speed

resting: 15-20 minutes at 22-24°C

weight scaling: from 70 g to 400 g pieces

leavening: 40-50 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

The speckiness and rising times can be varied according to the temperatures verified during production.

A better result can be reached putting into the oven before getting the maximum rising level.

DETTAGLI PRODOTTO

Codice prodotto 01080118

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals



Soybeans

Cross-contaminations



Milk



Mustard



Sesame

INFO

Description

mix in powder for the production of soya bread. It is foreseen only the addition of water and yeast

Denomination

semifinished product for soya bread.

Directions for use

GRANSOIA TIPO MAGRO _____ kg 10
water _____ kg 6-6.5
yeast _____ g 300

kneading time (spiral kneader): 4 minutes on first speed and another 8-10 minutes on second speed

dough temperature: 26-27°C

resting: 15-20 minutes at 22-24°C

weight scaling: from 70 g to 500 g pieces

leavening: 40-50 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 500 g

The speckiness and rising times can be varied according to the temperatures verified during production.

A better result can be reached putting into the oven before getting the maximum rising level.



Extraordinary
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