

# GRANSOIA NUCLEO 50%

BAKERY GRANSOIA

50% concentrate 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 golden-brown thin crusty outside. The 50% concentrate version allows you to personalize your own dough by adding other flours of your choosing. 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 01080401

## ALLERGENI/CROSS CONTAMINAZIONI

### Allergens



Cereals



Soybeans

### Cross-contaminations



Milk



Mustard



Sesame

## INFO

### Description

concentrate mix in powder at 50% for soya bread production.

### Denomination

semi-finished product for soya bread

**irca**  
GROUP

Extraordinary  
made simple.

**Directions for use**

GRANSOIA NUCLEO 50% \_\_\_\_\_ kg 5

flour 00\* \_\_\_\_\_ kg 5

water \_\_\_\_\_ kg 5-6

yeast \_\_\_\_\_ g 300

\* with good baking quality properties.

kneading time: 4 minutes on first speed and another 8-10 minutes on second speed

temperature of the dough: 26-27°C

resting: 15-20 minutes at 22-24°C

wheight scaling: pieces from 70 g to g 400

leavening: 40-50 minutes at 28-30°C

baking: 20 minutes at 210-220°C for 70 g pieces

40 minutes at 200-220°C for 400 g pieces.

More detailed information about ways of using can be found on each package and on the leaflet.



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