

PANE ARABO AVENA

BAKERY PANE ARABO

Arabic bread mix enriched with oat flakes, quick to use and suitable to make an original variant of the classic flat bread from Middle-Eastern tradition, which lends itself perfectly to the creation of tasty sandwiches. Guaranteed excellent results.



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 01080078

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

Cross-contaminations



Soybeans



Milk



Mustard



Sesame

INFO

Description

bread mix in powder for the preparation of Arabian oat bread.

irca
GROUP

Extraordinary
made simple.

Denomination

semifinished product for the preparation of bread with oat flakes.

Directions for use

PANE ARABO ALL'AVENA kg 10

Water kg 5

Olive oil g 400

Yeast g 300

Dough temperature: 26-27°C.

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

First proofing: 30 minutes at 22-24°C.

Scaling weights: 100 g pieces

Final proofing: 15 minutes at 22-24°C

rolling: thickness 7-8 mm

leavening: 15-20 minutes at about 35°C with 70-80% RH.

Baking: at 280°C for 6 minutes.



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