

CHIA & QUINOA BREAD

BAKERY

OTHER WELLNESS MIXES

Complete quinoa and chia seed bread mix, specially designed to make light wholemeal bread, long loaves and pullman sandwich bread. CHIA & QUINOA BREAD combines the healthy properties of chia seeds, rich in Omega-3 fatty acids, with the nutritional characteristics of Quinoa, which is source of mineral salts (phosphorus, magnesium, iron, zinc) and all essential amino acids.



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 01080453

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals



Soybeans



Sesame

Cross-contaminations



Milk



Mustard



Lupin

INFO

Description

complete mix for the preparation of bread with quinoa and chia.

Denomination

semifinished product for the production of bread with quinoa and chia (Salvia hispanica).

irca
GROUP

Extraordinary
made simple.

Directions for use

CHIA AND QUINOA BREAD Kg 10

Water Kg 5,5-5,8

Yeast g 300

Knead the dough (spiral kneading machine) 4 minutes on first speed and another 8-10 minutes on second speed

· First proofing: 15 minutes at 22-24°C

· Split the dough in the desired sizes (70 g - 500 g)

· Second proofing: 10 minutes

· Shape the loaves, moisten the surface with water and decorate them with AMAVITA DECO', DECORGRAIN or SARACENO DECO'.

· Leavening: 50-60 minutes at 28-30°C with relative humidity of 80%

· Bake the product at 200-210°C according to the size (20 min. for 70 g loaves; 45 min. for 500 g loaves).

· Open the valve during the final part of the baking process in order to obtain a crunchier crust.

INSTRUCTIONS

The resting and rising times can be modified according to the working temperature.

Products made with the recipe provided, can use the claims "source of fiber" and "source of proteins" (EU Reg. 1924/2006).



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