VITASAN BREAD

BAKERY OTHER WELLNESS MIXES

Bread mix made from whole-wheat flour, oat, rye, barley, sunflower seeds, linseed, pumpkin and soy germ. End products made with VITASAN BREAD are rich in fiber, proteins, unsaturated fats and vitamin E (36% NRVs), as well as marked by deep brown colour, soft chewy inside and crunchy crusty outside.



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 01080446

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Cereals

Soybeans

Cross-contaminations

Milk

Mustard

Sesame

Lupin

INFO

Description
complete preparation for multigrain and multiseed bread with a high content of fiber and vitamin E (36% NRV). VITASAN BREAD is rich in unsaturated fats and a source of protein.

Denomination
semi-finished product for the production of whole wheat bread with cereals (oats, rye, barley) and seeds (sunflower, flax and pumpkin).

Directions for use
VITASAN BREAD g 1000
water g 550-600
yeast (fresh) g 30 g
DOUGH TEMPERATURE: 26-28°C
RESTING TIME: 15 minutes at 22-24°C
PROOFING: 50/60 minutes at 28-30°C with relative humidity of 70-80%
BAKING: 20-25 minutes at 220-230°C for sizes of 70 grams
40-50 minutes at 220-230°C for sizes of 500 grams