

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

irca
GROUP

Extraordinary
made simple.

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



Extraordinary
made simple.