

# PANRUSTICO

BAKERY BAKERY - FLOUR

Complete bakery mix based on rye flour and malted barley, for a crunchy and tasty crust.

It contains sunflower, sesame and linen seeds, spelt and oat flakes and sourdough from natural drying.

A clean label mix, ideal to make brown baked products.

Clean label

With sourdough from natural drying

With sesame, sunflower and linen seeds

With spelt and oat flakes

Rye flour and malted barley for a more crunchy and tasty crust



## MODALITÀ D'USO



Bread



Hamburger buns

## DETTAGLI PRODOTTO

Codice prodotto 01980222

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals



Sesame

Cross-contaminations



Soybeans



Milk



Mustard



Lupin

## INFO

### Advantages

Ideale per panificati rustici e dal colore scuro

**irca**  
GROUP

Extraordinary  
made simple.

Mix completo

### **Claims**

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With sesame, sunflower and linen seeds

With spelt and oat flakes

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### **Details**

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### **Description**

mix in powder for the production of bread with linseeds, sunflower and sesame seeds, barley and oats flakes

### **Denomination**

semifinished product for bread.

### **Directions for use**

PANRUSTICO 10 kgs

Water 5 kgs

Yeast 300 gs

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

Dough temperature 26-27°C

Proofing 15-20 minutes at 22-24°C

Scaling weights pieces from 70 to 500 grams

Rising 45-50 minutes at 28-30°C with relative humidity of 70-80%

Baking: 20 minutes at 220-230°C

(for sizes of 70 grs)

50 minutes a 220-230°C

(for sizes of 500 grs)

**KNEADING:** Knead until the dough is smooth and elastic

**RESTING TIME:** let rest for 15-20 minutes at 22-24°C and divide in the desired pieces.

**SHAPING:** roll up the dough tightly shaping round or long loaves.

**RISING:** put in rising room at 28-30°C and relative humidity of 70-80% for about 50-60 minutes. If you desire a ?rustic? product place on well flour dusted boards.

**BAKING:** it is advisable to open the valve when the baking is near to the end in order to let the bread dry well.



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