

KORN FIT NEW

BAKERY

KORN FIT

New clean label formula for the complete wholemeal bread mix, made from sunflower seeds, rye, linseed, soy, corn and barley. This kind of bread is marked by dark brown colour, richness in cereals and seeds, strong taste and aroma. The end product boasts well-leavened appearance, a crispy crust and a fluffy center.
- Clean label



MODALITÀ D'USO



Bread

DETTAGLI PRODOTTO

Codice prodotto 01980802

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals



Soybeans

Cross-contaminations



Milk



Nuts



Mustard



Sesame

INFO

Claims

- Clean label

irca
GROUP

Extraordinary
made simple.

Details

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Description

mix in powder for the production of bread with sunflower, rye, linseed, soya, maize, barley.

Denomination

semifinished product for bakery.

Directions for use

KORN FIT_____ 10 kgs

Water_____ 5.7-5.9 kgs

Yeast_____ 300 gs

Dough temperature 26-27°C

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

Proofing 30 minutes at 22-24°C

Scaling weights pieces from 70 to 500 grams

Rising 50-60 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)

Proofing and rising times may be modified depending on the temperatures registered during production.

Best results are obtained by putting the bread in the oven before reaching complete leavening.

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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