



## CURCUBREAD 10

Powder mix to make delicious turmeric bread, with the typical taste and yellow colour. With buckwheat flour and dried sourdough made by natural fermentation. Rich in selected seeds and in line with the latest market trends. Curcubread is the ideal mix to meet the needs of a balanced and wellness-oriented diet.

### PRODUCT DETAILS

COD 01070937

### CLAIMS

With Khorasan flour and buckwheat flour  
Rich in linseed sesame and sunflower seeds  
Dried natural sourdough included.

### DIRECTIONS FOR USE

CURCUBREAD Kg 10  
WATER Kg 5,5-5,8  
YEAST g 300

Kneading time (spiral kneading machine): 4 minutes on first speed and another 8-10 minutes on second speed  
Resting: 15 minutes at 22-24°C  
Weight scaling: scale the dough into the desired pieces and mould slightly round  
Resting: 10 minutes approx.  
Shaping  
Leavening: 50-60 minutes at 28-30°C with relative humidity of 80%  
Baking: depending on the size (20 mins for 70g loaves, 45 mins for 500g loaves); at 210-220°C. It is advisable to open the valve towards the end of the baking.  
Resting and rising times can be modified, according to the user's judgement, to suit particular working conditions.

### TECHNICAL DENOMINATION



### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS



TECHNICAL SPECIFICATION

semifinished product for bakery.