



## GRAN RUSTICO 10

Complete mix based on **slightly refined flours**, enriched with spelt and oat flakes, sesame and sunflower seeds

It is a clean label mix, ideal to make delicious bakery products, rich in taste and nutrients.

### PRODUCT DETAILS

COD 01980433

### CLAIMS

With slightly refined flours

With spelt and oat flakes  
sesame and sunflower seeds

With sourdough from natural drying

Clean label

### DIRECTIONS FOR USE

GRANRUSTICO 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 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)

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS



**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.

**RUSTIC BREADSTICKS**

**GRANRUSTICO 5 kgs**

Water 2.5 kgs

Yeast 175 grs

Olive oil 200 grs

Knead all ingredients for about 15 minutes. Shape a long loaf and let rise for 15-20 minutes; cut then in stripes with the desired weight, shape the breadsticks lengthen them with hands. Let rise for about 30 minutes and bake at 220-230°C.

**NOTES:** it is possible to shape small rolls, long loaves, ring shaped bread, white pan bread, ciabatta, flat bread decorating them on the surface immediately before baking with sesame and sunflower seeds, oats or spelt flakes adjusting the leavening time according to sizes.

#### **TECHNICAL DENOMINATION**

semifinished product for bakery