



## GRAN RUSTICO NUCLEO 50% 10

Bread mix with sunflower seeds, sesame, spelt and oat flakes. Step into Mediterranean bakery tradition and into the past, appreciate homemade bread with the unique taste of yesteryear, without losing sight of consumers' needs for a wellness-oriented diet. Let this 50% concentrate version unleash your creativity, feel free to customize and flavor your dough by adding flours of your choosing. Discover also the 30% concentrate version or, if you prefer, the complete mix, for an easy and quick use option.

### PRODUCT DETAILS

COD 01080082

### CLAIMS

Made from wholewheat flour spelt and oats  
Contains sesame and sunflower seeds  
Rich in fiber proteins vitamins and minerals

### DIRECTIONS FOR USE

GRAN RUSTICO NUCLEO 50% \_\_\_\_\_ kg 5  
flour (1) \_\_\_\_\_ kg 5  
water \_\_\_\_\_ kg 5.5  
yeast \_\_\_\_\_ g 300

(1) with good baking quality properties.

base number 70

dough temperature: 26-27°C

mixing time (spiral kneader): 4 minutes on first speed and another 8-10 minutes on second speed

first proofing: 15-20 minutes at 22-24°C

scaling weights: pieces from g 70 to g 500

final proofing: 50-60 minutes at 28-30°C

with relative humidity of 70-80%

Baking: \_\_\_\_\_ 20 minutes at 220-230°C for sizes of g 70

\_\_\_\_\_ 50 minutes at 220-230°C for sizes of g 500

Proofing and rising times can be modified according to the room temperature. A better result can be obtained by baking the bread pieces when the dough is not fully leavened at its maximum.

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS



**TECHNICAL DENOMINATION**

semifinished product for bakery.