

# **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

GRAN RUSTICO NUCLEO 50%\_\_\_\_kg 5

#### **ALLERGENS / CONTAMINATIONS**

ALLERGENS





CONTAMINATIONS







### **DIRECTIONS FOR USE**

flour (1)	kg 5	
water	kg 5.5	
yeast	g 300	
(1) with good baking quality properties.		
base number 70		
dough temperature: 26	3-27°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	of 70-80%	
Baking:20 minu	tes at 220-230°C for s	sizes of g 70
50 min	utes 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.

## **TECHNICAL DENOMINATION**

semifinished product for bakery.

