



## INTEGRAL 10

Complete wholegrain bread mix with rye and wheat germ, perfect to make wholemeal bread and focaccia. The presence of wheat germ will enrich bread with important vitamins.

### PRODUCT DETAILS

COD 01080400

CLAIMS

### DIRECTIONS FOR USE

#### BREAD

INTEGRAL 10 kgs

Water 6-6.5 kgs

Yeast 0.4 kgs

Kneading time (spiral kneader) about 15 minutes

Dough temperature 26-27°C

Resting time 10-15 minutes at 22-24°C

Scaling weights pieces from 70 to 400 grams

Leavening 40-50 minutes at 28-30°C with relative humidity of 70-80%

Baking 20 minutes at 210-220°C for pieces of 70 grams

40 minutes at 210-220°C for pieces of 400 grams

**KNEADING:** the kneading time of 15 minutes refers to spiral kneading machines; arms plunging ones require more time; knead in any case reaching a smooth and elastic dough.

**RESTING TIME:** let the dough rest for 10-15 minutes at 22-24°C and then divide in the desired pieces.

**LEAVENING:** put in rising room at 28-30°C with relative humidity of 70-80% for 40-50 minutes.

**BAKING:** 20 minutes at 210-220°C for pieces of 70 grams and 40 minutes at 210-220°C for pieces of 400 grams. It is advisable to open the valve when the baking is near to the end to allow the bread to dry well.

**FLAT BREAD (FOCACCIA)**

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS



INTEGRAL 10 kgs

Water 6-6.5 kgs

Olive oil 0.5 kgs

Yeast 0.4 kgs

Knead all ingredients for about 10 minutes and reaching a smooth dough. Let rest the already weighed pieces (1-1,2 kgs for pans of 40 x 60 cms) on oiled pans for 15-20 minutes at 22-24°C. Press the dough uniformly on the pan and put in rising room at 30°C with relative humidity of about 80%.

Before baking press again with fingers, sprinkle with olive oil, salt and decorate with rosemary at will. Bake at 230°C for 15-20 minutes.

NOTICE: the resting and leavening times can be modified according to the temperatures verified during production.

#### **TECHNICAL DENOMINATION**

semifinished product for bread and focaccia.