



IRCA PUMPERNICKEL 50% 10

50% concentrate bread mix, easy and quick to use, the ideal to make cereal bread with deep dark colour and well-balanced volume and weight. The end product is marked by a hint of sour which perfectly matches the aroma of fine spices and wholemeal rye flour.

PRODUCT DETAILS

COD 01080420

CLAIMS

DIRECTIONS FOR USE

IRCA PUMPERNICKEL 50% kg 5

flour kg 5

water kg 5,5

yeast kg 0,25

dough time: 2-3 minutes at low speed; 6-8 minutes at high speed.

dough temperature: 25-26°C

kneading time: (spiral kneading machine) 15 minutes

weight scaling: pieces of between 550 g for a bread of 450 g

leavening: 35/40 minutes

baking: 40/45 minutes at 220-230°C with steam

TECHNICAL DENOMINATION

semifinished product for multicereals bread production.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

