



## L'AUTENTICO 10

Complete mix based on unrefined flours of exclusively Italian origin for the realization of good and fragrant bread, made as it once was.

Wheat germ, privileged source of fiber, makes the doughs rich in taste and with a higher content of fiber and nutrients.

It contains whole wheat flour Tumminia stone-ground, one of the oldest grains of the Sicilian agricultural tradition.

The fragrant notes of aromatic plants and the presence of sourdough dried by natural fermentation, give the final products the typical and authentic taste of tradition.

### PRODUCT DETAILS

COD 01080003

CLAIMS

### DIRECTIONS FOR USE

L'AUTENTICO \_\_\_\_\_ 5 Kg  
Water \_\_\_\_\_ 3,250 Kg  
Yeast \_\_\_\_\_ 150 g

Kneading time: 4 minutes on first speed and another 8-10 minutes on second speed (spiral kneading machine)

Dough temperature: 26-27°C

Resting: 20-30 minutes at 22-24°C

2nd resting: 10 minutes at 22-24°C

Rising: 45-50 minutes at 28-30°C with relative humidity of 70-80%

Baking: 20 minutes at 220-230°C for 70g loaves, 40 minutes at 220-230°C for 500g loaves.

**KNEADING** – start the dough with 3 kg of water (60% of the flour) for 4 minutes in 1st speed and 7-8 minutes in 2nd speed, then add the remaining water gradually, kneading for another 2- 3 minutes. The times refer to spiral-type mixers, however, continue the dough until a smooth and elastic dough is obtained.

**BAKING** – It is advisable to open the valve towards the end of baking to allow the products to dry out well.

**NOTICE:**

the suggested kneading, rising and baking times can be modified according to the operator's judgement to adapt them to the particular working exigencies.

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS



## TECHNICAL DENOMINATION

semifinished product for the production of bread.