



VITAMAIS 20

Excellent mix to make tasty bread, focaccia, breadsticks and snacks made from puffcorn, sunflower seeds and extra-virgin olive oil. Its special composition gives end product excellent flavour and aroma and the presence of extra-virgin oil enhances taste and the crumbly texture.

PRODUCT DETAILS

COD 01080409

CLAIMS

DIRECTIONS FOR USE

VITAMAIS BREAD

VITAMAIS kg 10

Water kg 4.5-5

Yeast g 300

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

Dough temperature: 26-27° C

Resting time: 10-15 minutes at 22-24° C

Weight Scaling: 60g to 300g pieces

Shaping: roll as desired

Leavening: 50-60 minutes at 28-30° c with a 70-80% relative humidity

Baking: 15-18 minutes at 220-230° C for 60g pieces, 30 minutes for 300g pieces.

KNEADING: 12-14 minutes kneading time refers to spiral kneading machines, those with plunging arms require a longer time; anyhow continue kneading until you obtain a smooth and elastic dough.

RESTING TIME: allow the dough to rest for 10-15 minutes at 22-24° C and divide it in the desired parts.

SHAPING: roll in order to form loaves of the desired shape, then decorate with MAIS DECO'.

LEAVENING: place in a leavening chamber at 28-30° C with a 70-80% relative humidity for 50-60 minutes.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS



BAKING: 18-20-minutes at 220-230° C. We suggest you open the valve towards the end of the baking process in order to allow the bread to dry properly.

VITAMAIS FOCACCIA kg 10

Water kg 5-5.5

Yeast kg 0.3

Kneading time: 15 minutes (with spiral kneading machine)

Dough temperature:26-27° C

Resting time: 15-20 minutes at 22-24° C

Weight scaling: 1100-1300g pieces for 60x40 cm. baking pans.

Leavening: 50-60 minutes at 28-30° C with 70-80% relative humidity.

Baking: 15-20 minutes at 220-240° C.

KNEADING: 15 minutes kneading time refers to spiral kneading machines, those with plunging arms require a longer time; anyhow continue kneading until you obtain a smooth and elastic dough.

RESTING TIME: allow the pieces which have already been weighed (1.1-1.3 kg for 60x40 cm. baking pans) to rest directly on the greased baking pans for 15-20 minutes at 22-24° C.

SHAPING: press the dough evenly in the baking pans.

LEAVENING: place in a leavening chamber at 30° C with a 80% relative humidity.

BAKING: before placing in the oven, press again with fingers, spread plenty olive oil, salt and decorate with rosemary if desired. Bake at about 230° C for 15-20 minutes.

VITAMAIS BREAD STICKS

VITAMAIS kg 10

Water kg 5-5.5

Yeast kg 0.3

Knead all the ingredients for about 15 minutes. Form a loaf of dough and let it leaven covered for 15-20 minutes; then cut the loaf into strips of dough of the desired weight for each bread stick; shape the bread sticks by stretching the dough with your hands, cover with MAIS DECO'. Let leaven for about 30 minutes and bake at 220-230° C.

VITAMAIS SNACKS

VITAMAIS kg 10

Water kg 4.5-5

Yeast kg 0.3

Margarine kg 3 (MARBUR PLATTE CROISSANT SFOGLIA)

Knead all the ingredients, except the margarine, until you obtain an elastic dough. Let rest at room temperature for about 10 minutes.

PROCEDURE:

Roll out the dough, place the margarine in the center and fold the dough over it as to wrap it up completely. Roll out the dough and fold it over again four in four layers. Repeat twice the rolling out and folding operation for a total of two four layer folds , then allow to rest for 10-15 minutes in the refrigerator. Finally roll out the dough to a 5mm. thickness, then cut into small sticks, twisted sticks, circles, etc Decorate with MAIS DECO' as desired. Let

leaven for 30 minutes at 28-30° C then bake at 220° C for a variable time depending on the size of the snacks.

WARNING

Kneading time, resting time, leavening and baking time can be changed by the operator at his will in order to adapt them to the particular needs

TECHNICAL DENOMINATION

semi-finished product for the preparation of extruded corn bread with sunflower seed and extra-virgin olive oil.