



## GRAN ZUCCA 10

Bread powder mix to make incredibly soft and delicious pumpkin white bread enriched with crunchy tasty pumpkin seeds. It also lends itself to the creation of focaccia and original savoury snacks.

### PRODUCT DETAILS

COD 01070076

CLAIMS

### DIRECTIONS FOR USE

GRAN ZUCCA \_\_\_\_\_ kg 10  
water \_\_\_\_\_ kg 4.5-5  
yeast \_\_\_\_\_ kg 0.4

dough temperature: 26-27°C

mixing time (spiral kneader): 15 minutes approx.

speckiness: 10-15 minutes at 22-24°C

breaking: pieces from 70 to 400 g

rising: 40-50 minutes at 28-30°C with relative moisture of 70-80%.

baking: 20 minutes at 210-220°C for 70 g pieces.

40 minutes at 210-220°C for 400 g pieces.

The speckiness and rising times can be varied according to the temperatures verified during production.

A better result can be reached putting into the oven before getting the maximum rising level.

### TECHNICAL DENOMINATION

semifinished product for bakery use

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS

