



KORN FIT 10

New clean label formula for the complete wholemeal bread mix, made from sunflower seeds, rye, linseed, soy, corn and barley. This kind of bread is marked by dark brown colour, richness in cereals and seeds, strong taste and aroma. The end product boasts well-leavened appearance, a crispy crust and a fluffy center.

PRODUCT DETAILS

COD 01980802

CLAIMS

- Clean label

DIRECTIONS FOR USE

KORN FIT _____ 10 kgs

Water _____ 5.7-5.9 kgs

Yeast _____ 300 gs

Dough temperature 26-27°C

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

Proofing 30 minutes at 22-24°C

Scaling weights pieces from 70 to 500 grams

Rising 50-60 minutes at 28-30°C with relative humidity of 70-80%

Baking: 20 minutes at 220-230°C

(for sizes of 70 grs)

50 minutes at 220-230°C

(for sizes of 500 grs)

Proofing and rising times may be modified depending on the temperatures registered during production.

Best results are obtained by putting the bread in the oven before reaching complete leavening.

Products made with the recipe provided, can use the claims "source of fiber" and "source of proteins" (EU Reg. 1924/2006).

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS



TECHNICAL DENOMINATION

semifinished product for bakery.