



## PANE ARABO ALL'AVENA 10

Arabic bread mix enriched with oat flakes, quick to use and suitable to make an original variant of the classic flat bread from Middle-Eastern tradition, which lends itself perfectly to the creation of tasty sandwiches. Guaranteed excellent results.

### PRODUCT DETAILS

COD 01080078

CLAIMS

### DIRECTIONS FOR USE

PANE ARABO ALL'AVENA kg 10

Water kg 5

Olive oil g 400

Yeast g 300

Dough temperature: 26-27°C.

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

First proofing: 30 minutes at 22-24°C.

Scaling weights: 100 g pieces

Final proofing: 15 minutes at 22-24°C

rolling: thickness 7-8 mm

leavening: 15-20 minutes at about 35°C with 70-80% RH.

Baking: at 280°C for 6 minutes.

### TECHNICAL DENOMINATION

semifinished product for the preparation of bread with oat flakes.

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS

