



## VITASAN BREAD 10

Bread mix made from whole-wheat flour, oat, rye, barley, sunflower seeds, linseed, pumpkin and soy germ. End products made with VITASAN BREAD are rich in fiber, proteins, unsaturated fats and vitamin E (36% NRVs), as well as marked by deep brown colour, soft chewy inside and crunchy crusty outside.

### PRODUCT DETAILS

COD 01080446

CLAIMS

### DIRECTIONS FOR USE

VITASAN BREAD g 1000

water g 550-600

yeast (fresh) g 30 g

DOUGH TEMPERATURE: 26-28°C

RESTING TIME: 15 minutes at 22-24°C

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

BAKING: 20-25 minutes at 220-230°C for sizes of 70 grams

40-50 minutes at 220-230°C for sizes of 500 grams

### TECHNICAL DENOMINATION

semi-finished product for the production of whole wheat bread with cereals (oats, rye, barley) and seeds (sunflower, flax and pumpkin).

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS

