



CIABATTA MIX 10%

Art. Nr. 21325

Product Data

Product Description: *Bread Improver*

Shelf life from production: *360 Days*

Storage conditions: *18 °C / in the unopened original packaging /
Store cool after opening*

Ingredients:

Wheat flour, dried wheat sourdough, iodized table salt, wheat malt flour, barley malt flour, flour treatment agent ascorbic acid, emulsifier E472e, enzymes.

Possible uses:

- *Authentic ciabatta with uneven holes.*
- *Reduced preparation time.*
- *No added flavouring agents or preservatives.*
- *Made from 100% natural ingredients.*

Basic Recipes:

10,000 kg Wheat flour

1,000 kg CIABATTA MIX 10%

0.200 kg Olive oil

0.200 kg Yeast

7,000 kg Water, approx

Application:

Spiral mixer 2 + 5 minutes

Dough yield 172 approx

Dough temperature 25°C

Dough rest 60 min

Smear the plastic tub with olive oil

Cover and let the dough rest for 60 minutes

After the dough has rested, lay the dough on a flour rug. Cut into strands of 6-7 cm

Turn the cut up and divide the dough into pieces of 90-100 g

Press the dough pieces flat and roll them in flour

Place on the fermentation tray

Second fermentation: 90 min

Place on baking sheets at 3/4 cook and bake with steam

Baking temperature 220-230°C

Baking time 22-25 min

Open the drawer shortly before the end of the baking time