



Vital Bread 20%

Art. Nr. 21303

Product Data

Product Description: *Bread Concentrate*

Shelf life from production: *360 Days*

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

Ingredients:

Wheat flour, Cracked wheat grains, Wheat bran, Cracked rye grains, Linseed, Sunflower seeds, Soy flour, Cracked soy grains, Pregelatinized Rye Flour, Wheat malt flour, Wheat gluten, Salt, Spices, Emulsifier E472e, Enzymes.

Possible uses:

- *Safety and quality - for easy processing*
- *High flexibility - for individual pastry ideas*
- *High and long fermentation stability - therefore good suitability for the proofing time control*

Product characteristics:

- ✓ *Dry and smooth dough*
- ✓ *Good volume*
- ✓ *Good freshness*
- ✓ *Moist, wholesome crumb*
- ✓ *-rispy, tender crust*

Basic Recipes:

wheat flour	1.000 kg
Vital Bread	0.300 kg
Yeast	0.050 kg
Bread improver	0.020 kg
Salt	0.025 kg
Water	approx. 0.800 kg

Application:

- *Mixing time: 8 min. speed I*
- *2 min. speed II*
- *Dough temperature: 26° C*
- *Floor rest: 30 min*
- *Baking temperature 260°C falling to 200°C*
- *Baking time 30-35 min*