

COMPOSITION

Contains mainly wheat flour

CHARACTERISTICS

Flour developed for traditional E free french baguette.

SUGGESTIONS

A typical french baguette to complete your range of products.

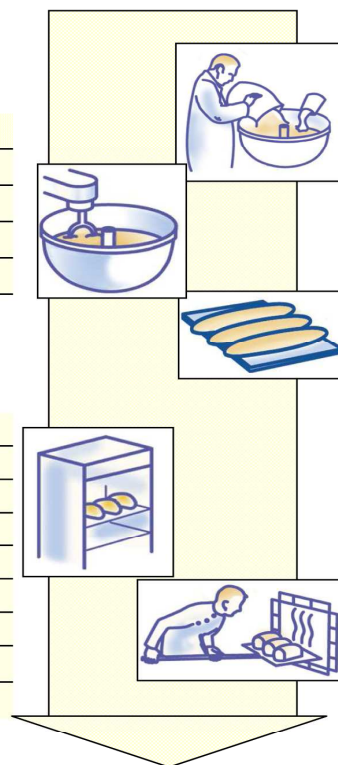
INSTRUCTIONS FOR USE :
RECIPE

	1 000 g
Water	680 / 700 g
Yeast	15 g
Salt	18 g

DIAGRAM

Kneading time*		First speed	High speed
	Oblique arm mixer or similar	10 min	6 / 8 min
	Spiral mixer	8 min	3 / 4 min
Final dough temperature		23 / 24°C	
Dough resting time		90 min (2 steps)	
Resting time after division and rolling		15 min	
Final proof		30 / 50 min	
Baking	For 350 g pieces	20 / 22 min - 240 / 250°C	

* kneading time are indicatives and depends on the kneader and the dough weight.


INGREDIENTS

Wheat flour, Malted wheat flour, Enzymes.

ALLERGENS

Cereals with gluten.

TECHNICAL CHARACTERISTICS
PACKAGING

25 kg bags

SUGGESTION

Mould your baguette to have peaked ends for a rustic shape.

YIELD
PRESENTATIONS
