



PAN DI FARRO 10

Bread mix made from spelt flour and grits, enriched with natural sourdough. Perfect to make appetizing spelt bread of outstanding quality. Sourdough gives end product the typical aroma of long-fermentation bread, which combines perfectly with the authentic flavour of spelt.

PRODUCT DETAILS

COD 01080406

CLAIMS

DIRECTIONS FOR USE

PAN DI FARRO Kg 10

Water Kg 5,5 - 6

Yeast g 300

Kneading time: 4 minutes on first speed and another 8-10 minutes on second speed (spiral kneading machine)

Dough temperature: 26-27°C

Resting: 5-20 minutes at 22-24°C

Weight scaling: 70 or 400 g pieces

Shaping: roll up with long loaf shape

Leavening: about 450-60 minutes at 28-30°C with relative humidity of 70-80%

Baking: 20 minutes at 210-220°C for pieces of 70 g

40 minutes at 210-220°C for pieces of 400 g

TECHNICAL DENOMINATION

semifinished product for bread with spelt.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

