



## PANRUSTICO 10

Complete bakery mix based on rye flour and malted barley, for a crunchy and tasty crust.

It contains sunflower, sesame and linen seeds, spelt and oat flakes and sourdough from natural drying.

A clean label mix, ideal to make brown baked products.

### PRODUCT DETAILS

COD 01980222

### CLAIMS

Clean label

With sourdough from natural drying

With sesame  
sunflower and linen seeds

With spelt and oat flakes

Rye flour and malted barley for a more crunchy and tasty crust

### DIRECTIONS FOR USE

PANRUSTICO 10 kgs

Water 5 kgs

Yeast 300 gs

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

Dough temperature 26-27°C

Proofing 15-20 minutes at 22-24°C

Scaling weights pieces from 70 to 500 grams

Rising 45-50 minutes at 28-30°C with relative humidity of 70-80%

Baking: 20 minutes at 220-230°C

(for sizes of 70 grs)

50 minutes a 220-230°C

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS



(for sizes of 500 grs)

**KNEADING:** Knead until the dough is smooth and elastic

**RESTING TIME:** let rest for 15-20 minutes at 22-24°C and divide in the desired pieces.

**SHAPING:** roll up the dough tightly shaping round or long loaves.

**RISING:** put in rising room at 28-30°C and relative humidity of 70-80% for about 50-60 minutes. If you desire a “rustic” product place on well flour dusted boards.

**BAKING:** it is advisable to open the valve when the baking is near to the end in order to let the bread dry well.

#### **TECHNICAL DENOMINATION**

semifinished product for bread.