

Starmix mixed bread

INGREDIENTS

0,2 kg	STARMIX	7 kg	WHEAT FLOUR TYPE 750
3 kg	RYE FLOUR TYPE 720	0,15 kg	LIQUID ACID 200 SH
0,35 kg	YEAST	0,18 kg	SALT
ok. 6,4 kg	WATER		



A METHOD OF PREPARING

1

PARAMETERS

Weeding time: 4 + 6

Cake temperature: 26 - 28°C

Weight of the cake: according to the plant

Aging of the cake: 10 - 15 min

Final fermentation: 45 - 50 min

Baking temperature: 240 - 220°C with steaming oven



Baking time: according to weight

3

Form a loaf of bread, place in baskets or loaders, cut as desired and bake.

5

Liquid acid can be replaced with natural acid bearing in mind the reduction of water in the recipe.

2

From all the ingredients above prepare a cake.

4

After planting, the baking chamber should be steamed. Then, after about 3-4 minutes, remove the steam from the chamber.

Bon appétit!

Smacznego



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