



Version: 27.05.25

MBZ

MBZ comes in the form of a fine powder, white to slightly cream in color, with a neutral taste and odor. In breadmaking, it allows for a light, even crumb, thanks to its balanced protein content.

FLOUR

Ingredients:	Wheat flour
Structure:	Fine powder
Allergènes:	Cereals containing gluten (Wheat)

NUTRITIVE VALUE(PER 100 G)

Energy kcal:	340
Energy kJ:	1441
Fats:	1,4 g
Carbohydrates:	68,4 g
Fibers:	3,2 g
Proteins (Nx6,25):	11,8 g

BREAD

Crumb:	Airy
Odour:	Neutral
Colour:	White or slightly cream

PACKAGING

25 kg

NOTES

Flour obtained from the milling of selected wheat, followed by sifting and blending. Long shelf life (production date + 6 months). Store away from heat and moisture.



Main ingredients

MBZ:	5 kg
Water:	2,9 l
Yeast:	100 g
Salt:	85 g
Sourdough:	1,25 kg

Kneading

Normal:	20'
Spiral:	1° speed 4'
	2° speed 3'

Dough temperature:

26 °C - 27 °C

RECIPE

Resting and proofing time

1° rest: 30'

Trimming

2° rest: 30'

Weigh: ex. 720 g

To round or stretch

Rest: 15'

Score and place in bread molds

Final proof: ± 60'

Baking

Baking temperature: 220 °C

Baking time with steam for
720g loaves: 40'

* The addition of water depends on the new harvest.

