



Version: 27.05.25

Uno

UNO Wheat Flour is a versatile flour made from carefully milled wheat, with a balanced protein content ideal for breadmaking. White to creamy in color and neutral in aroma, it offers good water absorption and consistent performance in baking.

FLOUR

Ingredients:	Wheat flour
Ash content:	680 mg/100g
Absorption:	± 57
Allergens:	Cereals containing gluten (wheat)

NUTRITIONAL VALUE(PER 100 G)

Energy kcal:	335
Energy kJ:	1424
Fats:	1,1 g
Carbohydrates:	72,1 g
Fibers:	2,5 g
Proteins (Nx6,25):	9,3 g

BREAD

Odour:	Neutral
Colour:	White or slightly cream

PACKAGING

25 kg ou vrac

NOTES

Pure local wheat



Main ingredients

Uno:	10 kg
Water*:	± 5,7 l
Yeast:	250 g
Salt:	170 g

Kneading

Normal:	20'
Spiral:	1° speed 3'
	2° speed 6'
Fast mixing:	2'15"

Dough temperature:

25 °C - 27 °C

RECIPE

Resting and washing time

1° proof:	15'
2° proof:	15'
Final proof:	45' - 60'
Proofing temperature:	32 °C
Relative humidity:	80 %

Baking

Baking temperature	220 °C
Baking time	35' - 45'

Notes

For specialty bread, add the required ingredients according to legal regulations.

* The addition of water depends on the new harvest.

