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Arenal

classics

ARENAL flour is a finely milled wheat flour, rich in protein. It provides excellent baking strength, ideal for producing breads with generous volume and a well-developed crumb. Thanks to its high gluten content, it ensures great tolerance and good dough stability, even during long fermentation processes.

FLOUR		NUTRITIONAL VALUE (PER 100 G)	
Ingredients:	Whole wheat flour, Wheat flour,Wheat gluten, Broad bean flour, Malted wheat flour, Enzymes: Glucose oxidase (wheat), Xylanase (wheat), Lipase (wheat), Amylase (wheat), Acerola extract.	Energy kcal:	330
Structure:	Powder	Energy kJ:	1393
Allergens:	Cereals containing gluten (Wheat, Barley, Malt). May contain traces of Soy and Sesame.	Fats:	2.2g
		Fibers:	13.3g
		Carbohydrates:	58.3g
		Proteins (Nx6,25):	11.8g

* The figures depend on the new harvest.

BREAD		PACKAGING	NOTES
Odour:	Neutral	25 kg	Fine milling for a wheat rich in protein.
Colour:	Brown		
Crumb:	Tight		
Main ingredients:			Resting and proofing time
Arenal:	10kg		1st proof: 15'
Water*:	±6,7l	RECIPE	2nd proof: 15'
Yeast:	300g		Final proof: 45' - 60'
Salt:	170g		Proofing temperature: 32 °C
			Relative humidity: 80 %
Kneading			Baking
Normal:	20'		Baking temperature: 220 °C
Spiral:	1° speed 4'		Baking time: 35' - 45'
	2° speed 5'		
Fast mixing:	2'30		Notes
Dough temperature:	25 °C - 27 °C		For specialty bread, add the necessary ingredients according to legal requirements.

* The amount of water added depends on the new harvest.

