



Version: 27.05.25

Azur

classics

Azur flour is part of the Classics range. It is a partially whole wheat flour that combines authenticity with nutritional balance. Thanks to its specific milling process, it retains part of the wheat grain components, providing a natural source of fibre and a distinctive flavour. Ideal for producing tasty breads with a coloured, slightly rustic crumb, it meets the expectations of bakers seeking to combine tradition and quality.

FLOUR

Ingredients: Wheat flour, Wheat bran, Wheat gluten, Malted wheat flour, Enzymes (hemicellulases, alpha-amylase), Antioxidant: Ascorbic acid E300.

Structure: Partially whole wheat flour 51% enriched with crushed wheat parts

Allergens: Cereals containing gluten (Wheat, Malt) May contain traces of Soy and Sesame

NUTRITIONAL VALUES(PER 100 G)

Energy kcal: 320

Energy kJ: 1359

Fats: 1.5g

Fibers: 7.6g

Carbohydrates: 63.1g

Proteins (Nx6,25): 13.6g

BREAD

Odour: Light and airy

Colour: Slightly gray

PACKAGING

25 kg

* The values depend on the new harvest.

NOTES

The 'Classics' flours are a range of whole or partially whole wheat flours.

Main ingredients

AZUR: 10kg

Water*: ±6.4l

Yeast: 250g

Salt: 170g

Preparation

Mix the flour, water, and yeast at first speed.

Then add the salt at second speed.

Optionally, add the fat at the end of kneading to achieve a finer structure and better preservation.

Kneading

Fast mixing

Sipral 1° speed

2° speed

Diosna 1° speed

2° speed

Beater – Mixer 1° speed

2° speed

Dough temperature: 26 °C - 28 °C

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



RECIPE

Proofing time

Bulk fermentation: 1) 15' 2) 15'

Rest: 15'

Final proof: 45' - 60'

Proofing temperature: 32 °C - 34 °C

Relative humidity: 75% - 85%

Baking

Baking temperature: 220 °C

Baking time: 45'

Notes

Depending on the desired volume and structure, the bulk fermentation step can be skipped.

Adding 2% of a fat emulsion has a positive effect on dough extensibility and structure.

For specialty breads, add the necessary ingredients in accordance with legal requirements.

