



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



RECIPE

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 values depend on the new harvest.

NOTES

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

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.

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

