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# Brilliant

classics

It is a (partially) whole wheat flour, ideal for making flavorful and nutritious breads. It can also be blended with other flours as needed to achieve varied textures and flavors.

FLOUR

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

Structure: Partially whole wheat flour 51% enriched with crushed wheat components.

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

NUTRITIONAL VALUE(PER 100 G)

Energy kcal: 312  
Energy kJ: 1323  
Fats: 1.6g  
Fibers: 9.5g  
Carbohydrates: 61.8g  
Proteins (Nx6,25): 12.5g

BREAD

Crumb: Moderately airy  
Colour: Light gray

PACKAGING

25 kg

\* The values depend on the new harvest.

NOTES

The "Classics" flours are (partially) whole wheat flours and can be blended with other flours if desired.

Main ingredients

BRILLIANT: 10 kg  
Water\*: ± 6,3 l  
Yeast: 250 g  
Salt: 170 g



RECIPE

Preparation

Mix the flour, water, and yeast at speed. Then add the salt at speed 2. Optionally, add the fat at the end of kneading to achieve a finer structure and better shelf life.

Kneading

Fast mixing 3'  
Spiral 1° speed 4'  
2° speed 6'  
Diosna 1° speed 5'  
2° speed 15'  
Beater - Mixer 1° speed 3'  
2° speed 10'  
Dough temperature 26 °C - 28 °C

Proofing time

First 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 times: 45'

Notes

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

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

For specialty bread, add the necessary ingredients according to legal requirements.

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

