



Version: 27.05.25

Etna

classics

ETNA flour is part of the Classics range of whole wheat or partially whole wheat flours. It is characterized by a medium-textured crumb and a dark color, ideal for authentic and flavorful breads. ETNA flour is suitable for all types of bread making, from traditional loaves to bagels and rolls.

FLOUR

Ingredients: Wheat flour, wheat bran, wheat gluten, malted wheat flour, enzymes (hemicellulases, alpha-amylase), antioxidant: ascorbic acid E300

Structure: 100% whole wheat flour

Allergens:: Cereals containing gluten (wheat, malt)
May contain traces of soy and sesame

NUTRITIONAL VALUE (PER 100 G)

Energy kcal: 299
Energy kJ: 1269
Fat: 1,8g
Dietary fiber: 12,5g
Carbohydrates: 57,4g
Protein (Nx6.25) 13,2g

BREAD

Crumb: Medium structure
Colour: Dark

PACKAGING

25 kg



RECETTE

* Figures depend on the new harvest.

NOTES

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

Main ingredients

ETNA	10 kg
Water*	± 6,7 l
Yeast	250 g
Salt	170 g

Preparation

- Mix the flour, water, and yeast on speed 1.
- Then add the salt on speed 2.
- If desired, add the fat at the end of kneading to obtain a finer texture and better preservation.

Kneading

Quick kneader	3'
Siprale	1° speed 4'
	2° speed 7'
Diosna	1° speed 5'
	2° speed 18'
Mixer - Blender	1° speed 5'
	2° speed 12'
Dough temperature	26 °C - 28 °C

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, bulk fermentation can be skipped.
- Adding 2% of a fat emulsion has a positive effect on dough elasticity and structure.
- For special bread, add the necessary ingredients according to legal requirements.

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

