



Version: 27.05.25

Platine

classics

Platine flour is part of the "Classics" range. This (partially) whole wheat flour adds flavor and quality to your breads. It is also suitable for blending with other flours to create varied textures and flavors.

FLOUR

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

Structure: 75% partially whole wheat flour

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

NUTRITIONAL VALUE (PER 100 G)

Energy kcal: 290
Energy kJ: 1228
Fats: 2.0g
Fibers: 15.0g
Carbohydrates: 52.9g
Proteins (Nx6,25): 14.9g

*The values depend on the new harvest.

BREAD

Crumb: Medium structure
Colour: Dark

PACKAGING

25 kg

NOTES

The "Classics" flours form a range of whole or partially whole wheat flours.
If desired, "Classics" flours can always be blended with other flours.



RECIPE

Main ingredients

Platine: 10 kg
Water*: ± 6,5 l
Yeast: 250 g
Salt: 170 g

Preparation

Mix the flour, water, and yeast at speed 1.
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	
Beater – Mixer		12'
	1° speed	3'
	2° speed	12
Dough temperature		26 °C - 28 °C

Resting and 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 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 ammount of water added depends on the new harvest

