



Version: 27.05.25

Saphyr

classics

Saphyre flour is a (partially) whole wheat flour that combines naturalness and baking performance. Its unique balance brings character to your breads while ensuring a tasty crumb and a harmonious texture. Versatile, it can be used alone or in blends to reveal the full creativity of your recipes.

FLOUR		NUTRITIONAL VALUE (PER 100 G)	
Ingredients:	Grinding, Wheat flour, Wheat gluten, Malted wheat flour, Enzymes (hemicellulases, alpha-amylase), Antioxidant: Ascorbic acid E300	Energy kcal:	320
Structure:	Partially whole wheat flour 51% supplemented with bran.	Energy kJ:	1358
Wholegrain:	51%	Fat:	1.5g
Allergens:	Cereals containing gluten (wheat, malt) May contain traces of soy and sesame	Dietary fiber:	7.3g
		Carbohydrates:	64.3g
		Protein (Nx6.25):	12.4g

BREAD	
Crumb:	Coarse and compact
Colour:	Slightly gray

EMBALLAGE
25 kg

* Figures depend on the new harvest.

REMARQUES
The 'Classics' flours are a range of whole wheat or partially whole wheat flours. If desired, the 'Classics' flours can always be mixed with other flours.



Main ingredients

SAPHYR:	10 kg
Water*:	± 5,8 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

Fast kneading	3'15"
Spirale	1° speed 4'
	2° speed 7'
Diosna	1° speed 5'
	2° speed 20' - 25'
Mixer - Blender	
	1° speed 5'
	2° speed 12'
Dough temperature	26 °C - 28 °C

RECIPE

Rising time

Proofing:	1) 15' 2) 15'
Resting:	15'
Priming:	45' - 60'
Rising temperature:	32 °C - 34 °C
Relative humidity:	75% - 85%

Baking

Cooking temperature	220 °C
Cooking time	45'

Notes

- Depending on the desired volume and structure, one proofing stage can be omitted.
- Adding 2% fat emulsion has a positive effect on softness and structure.
- For specialty bread, add the necessary ingredients in accordance with legal requirements.

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

