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Toubkal

classics

A member of the "Classics" range, Toubkal flour is a (partially) whole wheat flour distinguished by its strength and natural richness. Ideal for hearty and authentic breads, it provides a balanced and flavorful crumb. Thanks to its versatility, it can be used on its own or blended with other flours to enhance your bakery creations.

FLOUR

Ingredients: Wheat flour, Wheat bran, Wheat gluten, Toasted malt, Emulsifiers E471, E472e, E481, Malted wheat flour, Enzymes: amylase (wheat), hemicellulase (wheat), Antioxidant: ascorbic acid E300

Structure: Powder with wheat bran

Allergens: Wheat, may contain traces of Rye, Barley, Oats, Spelt, Soy, and Sesame

NUTRITIONAL VALUE (PER 100 G)

Energy kcal:	327
Energy kJ:	1382
Fat:	2.1g
Dietary fiber:	11.5g
Carbohydrates:	56.6g
Protein (Nx6.25):	14.7g

* Figures depend on the new harvest.

BREAD

Odour: Neutral

Colour: Brown

PACKAGING

25 kg

Main ingredients

TOUBKAL:	10 kg
Water*:	± 7 l
Yeast:	250 g
Salt:	170 g

Kneading

Spirale:	4' + 7'
Dough temperature:	26 °C - 27 °C



RECIPE

Proofing time

Bulk fermentation	15'
Perform a fold	
2nd rest	15'
Weigh	920g
Shape or stretch	
3rd rest	10'
Shape or stretch	
Final proof	± 60'

Baking

Baking temperature:	220°C
Baking time with steam:	± 45'
(for 920g breads)	

* The addition of water depends on the new harvest.

