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Amanda

classics

Amanda flour, high in protein and enriched with wheat gluten, is specially formulated for the preparation of crunchy bakery products. Its balanced composition, complemented by enzymes and ascorbic acid, ensures a supple and elastic dough, easy to work with and providing excellent volume after baking. Its white-to-cream color and neutral smell make it a choice ingredient for crispy and tasty breads.

FLOUR	NUTRITIONAL VALUE (PER 100G)
Ingredients: Wheat flour, Wheat gluten, Malted wheat flour, Enzymes (hemicellulases, alpha-amylase), Antioxidant: Ascorbic acid E300	Energy kcal: 336
Proteins: 13%	Energy kJ: 1425
Ash content: 680	Fats: 1,1 g
Absorption: ± 59,5 l	Fibers: 2,5 g
Allergens: Cereals containing gluten (Wheat, Malt)	Carbohydrates: 38,4 g
	Proteins(Nx6,25): 13,0 g

* The figures depend on the new harvest.

BREAD

Odour: Neutral
Colour: White or slightly creamy

PACKAGING

25 kg

NOTES

High in proteins.



Main ingredients

AMANDA:	10 kg
Water:	± 6 l
Yeast:	500 g
Salt:	170 g
Improver:	250 g

Kneading

Normal:	18'
Spirale:	1° speed 4'
	2° speed 6'
Dough temperature:	24 °C - 25 °C

RECIPE

Resting and proofing time

1° rest:	10'
2° rest:	10'
Final proof**:	± 60'

Baking

Baking temperature:	220 °C
Baking time:	±18' with steam

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

*Weigh: e.g., 1800g/ 30 pieces

**Round with the machine, place on trays, or shape into piccolos.

