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Arctic classics

Arctic flour offers a robust composition combining wheat flour, wheat gluten, malted wheat flour, and natural enzymes for a perfectly balanced result. Thanks to its high absorption, it ensures a supple and elastic dough, suitable for the most demanding bread doughs.

FLOUR

Ingredients: Wheat flour, Malted wheat flour, Enzymes: Amylase (wheat), Xylanase (wheat), Ascorbic acid E300, Wheat gluten.

Absorption: + 61 l

Allergens: Cereals containing gluten (Wheat)

BREAD

Odour: Neutral

Colour: White or slightly cream

NOTES

More tolerant and higher yielding than Atlantic.

PACKAGING

25 kg



Main ingredients

ARCTIC:	10 kg
Water*:	± 6,1 l
Yeast:	250 g
Salt:	170 g

Kneading

Normal:	20'
Spirale:	1° speed 3'
	2° speed 6'
Dough temperature:	25 °C - 27 °C

RECIPE

NUTRITIONAL VALUE (PER 100G)

Energy kcal:	344
Energy kJ:	1459
Carbohydrates:	70,7 g
Sugars	1,8 g
Fats:	1,5 g
Saturated fatty acids:	0,15 g
Proteins (Nx6,25):	11,4 g
Fibers:	3,1 g
Salt:	10,1 mg
Ash:	0,53 g
Moisture:	13,8 g

* Values depends on the new harvest.

Resting and Proofing Times

1° rest:	20'
2° rest:	20'
Final proof**:	45' - 60'
Proofing temperature:	32°C
Relative humidity:	80%

Baking

Baking temperature:	220 °C
Baking time:	35' - 45'

Notes

For special bread, add the necessary ingredients according to legal requirements

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

