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Astra

classics

Astra flour, the strongest in the range, stands out for its high protein content and excellent absorption capacity. Its composition, enriched with wheat gluten and natural enzymes, ensures a supple and airy dough, providing optimal rise for small bakery products. Its white to slightly cream color and neutral smell make it a versatile ingredient, perfectly suited to the demands of professional recipes.

FLOUR

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

Ash content: 680
Absorption: + 60 l
Allergens: Cereals containing gluten (Wheat, Malt)

NUTRITIONAL VALUE (PER 100 G)

Energy kcal: 336
Energy kJ: 1425
Fats: 1,1 g
Fibers: 2,5 g
Carbohydrates: 67,7 g
Proteins (Nx6,25): 13,7 g

* Values depend on the new harvest.

BREAD

Odour: Neutral
Colour: White or slightly cream

PACKAGING

25 kg



RECIPE

NOTES

The strongest in the range,
allows for highly risen small
bakery products.

Main ingredients

ASTRA: 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

Resting and Proofing Times

1° rest: 10'
2° rest*: 10'
Final proof**: ± 60'
Proofing temperature: 32 °C
Moisture: 80%

Baking

Baking temperature: 220 °C
Baking time: ±18' avec vapeur

Notes

For specialty bread, add the required ingredients
according to legal provisions.

- * The addition of water depends of the new harvest.
- * Weigh: e.g. 1800g/30 pieces.
- * Round with the machine, place on trays or shape into sticks.

