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Atlantic

classics

The ATLANTIC flour, with its balanced composition, combines malted wheat flour and natural enzymes to create a soft and uniform dough. With a protein content of 11.5% and excellent absorption capacity, it is ideal for traditional breads, ensuring perfect development and a light crumb. Its white to cream color and neutral aroma make it an excellent base for breads with an authentic taste and a soft texture.

FLOUR

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

Proteins: 11,5

Ash content: 680

Absorption: + 60 l

Allergens: Cereals containing gluten (Wheat, Malt)

NUTRITIONAL VALUE(PER 100 G)

Energy kcal: 337

Energy kJ: 1431

Fats: 1,1 g

Fibers: 2,5 g

Carbohydrates: 70,7 g

Proteins(Nx6,25): 11,1 g

* Values depends on the new harvest.

BREAD

Odour: Neutral

Colour: White or slightly cream

PACKAGING

25 kg



Main ingredients

ATLANTIC: 10 kg

Water: ± 6 l

Yeast: 500 g

Salt: 170 g

Kneading

Normal: 20'

Spirale: 1° speed 3'

2° speed 6'

Dough temperature: 25 °C - 27 °C

RECIPE

Resting and proofing time

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 specialty bread, add the necessary ingredients in accordance with legal requirements.

The addition of water depends on the new harvest.

