



Version: 27.05.25

Duo
classics

Farin Duo is a blend of carefully selected wheat flours and malted wheat, specially formulated to provide an optimal balance between elasticity and fermentation strength. With a white to slightly cream color and a neutral aroma, Farin Duo is suitable for all your recipes, from traditional breads to more technical creations.

FLOUR		NUTRITIONAL VALUE(PER 100 G)	
Ingredients:	Wheat flour, Malted wheat flour, Enzymes (hemicellulases, alpha-amylase), Antioxidant: Ascorbic acid E300	Energy kcal:	335
Absorption:	± 58 l	Energy kJ:	1424
Allergens:	Cereals containing gluten (Wheat, Malt)	Fats:	1,1 g
		Fibers:	2,5 g
		Carbohydrates:	70,3 g
		Proteins (Nx6,25):	11,0 g

*The figures depend on the new harvest.

BREAD

Crumb: Airy
Colour: White

PACKAGING

25 kg

NOTES

Perfect for classic breads.



Main ingredients:

DUO:	10 kg
Water*:	± 5,8 l
Yeast:	250 g
Salt:	170 g

Kneading

Normal:	20'
Spiral:	1 ° speed 3'
	2 ° speed 6'
Fast kneading:	2'15"

Dough temperature: 26 °C - 28 °C

RECIPE

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 according to legal requirements.

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

