



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

Ingredients: Wheat flour, Malted wheat flour, Enzymes (hemicellulases, alpha-amylase), Antioxidant: Ascorbic acid E300  
 Absorption: ± 58 l  
 Allergens: Cereals containing gluten (Wheat, Malt)

### NUTRITIONAL VALUE(PER 100 G)

Energy kcal:	335
Energy kJ:	1424
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

### RECIPE

### Proofing time

### Kneading

Normal:	20'
Spiral:	1 ° speed 3' 2 ° speed 6'
Fast kneading:	2'15"
Dough temperature:	26 °C - 28 °C

### Baking

Proofing temperature:	32 °C
Relative humidity:	80 %
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.

