



Version: 27.05.25

Nihat

classics

NIHAT flour stands out for its balance between elasticity and strength, making it ideal for both artisanal breads and pizza dough. NIHAT flour is therefore a reliable choice for all your bakery and pizza products, combining ease of handling with professional quality.

FLOUR		NUTRITIONAL VALUE(PER 100 G)	
Ingredients:	Wheat flour, malted wheat flour, enzymes: xylanases (wheat), amylases (wheat), antioxidant: ascorbic acid E300	Energy kcal:	340
		Energy kJ:	1441
		Fats:	1,4 g
Structure:	Fine powder	Fibers:	3,2 g
Allergens:	Wheat, may contain traces of rye and spelt	Carbohydrates:	69,7 g
		Proteins (Nx6,25):	10,5 g

* The figures depend on the new harvest.

BREAD

Odour: Neutral
Coulour: White or light beige

PACKAGING

25 kg



Main ingredients

NIHAT: 10 kg
Water*: ± 5,75 l
Yeast: 250 g
Salt: 170 g

Kneading

Spiral: 3' + 5'
Knead at slow speed: ± 15'
Dough temperature: 26 °C - 27 °C

RECIPE

Resting and rising time

Bulk fermentation 20'
Weigh: 920 g
Round or stretch:
2° rest: 20'
Round or stretch:
Final proof: ± 60'
Finish as desired

Baking

Baking temperature: 220 °C
Baking time with steam: 45'
(for 920g loaves)

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

