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## 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

Ingredients: Wheat flour, malted wheat flour, enzymes: xylanases (wheat), amylases (wheat), antioxidant: ascorbic acid E300

Structure: Fine powder

Allergens: Wheat, may contain traces of rye and spelt

### NUTRITIONAL VALUE(PER 100 G)

Energy kcal:	340
Energy kJ:	1441
Fats:	1,4 g
Fibers:	3,2 g
Carbohydrates:	69,7 g
Proteins (Nx6,25):	10,5 g

\* The figures depend on the new harvest.

### BREAD

Odour: Neutral

Colour: 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.

