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Oceanic classics

OCEANIC flour is a balanced blend of wheat flour, malted wheat flour, and natural enzymes, enriched with an antioxidant. It has a protein content of 11.5% and an ash content of 680, ensuring a homogeneous and airy dough structure. Its white to slightly cream color and neutral odor give the finished products an appealing appearance and authentic flavor.

FLOUR

Ingredients: Wheat flour, malted wheat flour, enzymes: hemicellulases, alpha-amylase, ascorbic acid E300.

Ash content: 680 mg/100g

Absorption: + 61 l

Allergens: Cereals containing gluten (Wheat)

NUTRITIONAL VALUE(PER 100 G)

Energy kcal: 349

Energy kJ: 1480

Carbohydrates: 73,3 g

Fats: 1,1 g

Proteins (Nx6,25): 11,5 g

Fibers: 3,1 g

* The figures depend on the new harvest.

BREAD

Odour: Neutral

Colour: White or slightly cream

PACKAGING

25 kg



RECIPE

NOTES

Maximum absorbtion

Main ingredients

OCEANIC: 10 kg

Water*: ± 6,4 l

Yeast: 250 g

Salt: 170 g

Kneading

Normal: 20'

Spiral: 1° speed 3'

2° speed 6'

Fast kneading: 2'15"

Dough temperature: 25 °C - 27 °C

Rest and rising time

1° rest: 15'

2° rest*: 15'

Final proof**: 45' - 60'

Proofing temperature: 32 °C

Relative humidity: 80%

Baking

Baking temperature: 220 °C

Baking time: 35' - 45'

Note

For specialty bread, add the necessary ingredients according to legal requirements.

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

