



Version: 27.05.25

Primo
classics

PRIMO flour is a blend of wheat flour, malted wheat flour, and natural enzymes. It ensures a supple dough and a light, well-developed bread. The resulting bread is white or slightly creamy and has a neutral aroma, making it perfect for adapting to all recipes and tastes.

FLOUR

Ingredients: Wheat flour, malted wheat flour, Enzymes: Amylase (wheat), Xylanase (wheat), Ascorbic acid E300.

Ash content: 0,68g/100g

Absorption: +-57,5 l

Allergens Cereals containing gluten (Wheat, Malt). May contain traces of Rye and Spelt.

NUTRITIONAL VALUE(PER 100 G)

Energy kcal: 340

Energy kJ: 1441

Carbohydrates: 69,7 g

Fats: 1,4 g

Proteins (Nx6,25): 10,5 g

Fibers: 3,2 g

* The values depend on the new harvest.

BREAD

Odour: Neutral

Colour: White or slightly creamy

PACKAGING

25 kg



NOTES

Also suitable for laminated doughs and rich doughs.

Main ingredients

PRIMO 10 kg

Water*: ± 5,750 l

Yeast: 250 g

Salt: 170 g

Kneading

Normal: 20'

Spiral: 1° speed 3'

2° speed 6'

Fast mixing: 2'15"

Dough temperature: 25 °C - 27 °C

RECIPE

Rest and 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 water addition depends on the new harvest.

