



Version: 27.05.25

Cere 6

specials

CERE 6 flour is distinguished by its slightly brown color and its smooth, soft texture, which guarantee excellent dough quality. Its neutral aroma allows the natural flavors of the preparations to shine through, without interfering with the final taste. Versatile, it is perfectly suited to the production of breads and baked goods with a soft, balanced crumb.

FLOUR

Ingredients: Farine de blé, Blé broyé, Farine de seigle, Flocons de blé, Gluten de blé, Farine de sarrasin, Farine d'orge, Farine d'avoine, Farine de riz, Farine d'épeautre, Farine de blé malté, Émulsifiants E471, E472e, Farine d'orge maltée toastée, Enzymes: Amylase (blé), Hémicellulase (blé), Lipase (blé), Acide ascorbique E300

Structure: Poudre avec morceaux

Completeness: 51%

Allergens: Céréales contenant du gluten (Blé, Epautre, Seigle, Avoine, Orge, Malt) Peut contenir de traces de Soja et Sésame

NUTRITIONAL VALUE (PER 100 G)

Energy kcal: 335

Energy kJ: 1420

Carbohydrates: 64.3g

Fat: 1.7g

Protein (Nx6.25): 11.9g

Dietary fiber: 7.6g

* Figures depend on the new harvest.

BREAD

Odour: Neutral

Colour: Light brown

Crumb: Regular and soft

PACKAGING

25 kg



RECIPE

Main ingredients

CT 6 CEREALS: 10 kg

Water*: ± 5,6 l

Yeast: 300 g

Salt: 170 g

Kneading

Normal 20'

Spirale: 1° speed 4'

2° speed 6'

Fast mixing 2,5'

Dough temperature 25 °C - 27 °C

Rest and lifting time

1° rest: 15'

2° rest: 15'

Primer: 45' - 60'

Rising temperature: 32 °C

Relative humidity: 80%

Baking

Baking temperature: 220 °C

Baking time: 35' - 45'

Notes

For specialty bread, add the necessary ingredients in accordance with legal requirements.

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

