



Version: 27.05.25

Cere 7

specials

CERE 7 flour is distinguished by its neutral smell and slightly brown color. It produces a dense, even crumb, suitable for making breads with a compact, uniform structure.

FLOUR		NUTRITIONAL VALUE (PER 100 G)	
Ingredients:	Wheat flour, whole rye flour, wheat bran, buckwheat flour, barley flour, oat flour, rice flour, wheat gluten, spelt flour, Emulsifiers E471, E472e, Malted wheat flour, Toasted malted barley flour, Colorant E150c, Barley malt extract, Acidifier E270, Enzymes: Amylase (wheat), hemicellulase (wheat), lipase (wheat), antioxidant: ascorbic acid E300	Energy kcal:	335
Structure:	Powder with chunks	Energy kJ:	1420
Wholeness:	51%	Carbohydrates:	64.3
Allergens:	Cereals containing gluten (wheat, spelt, rye, oats, barley, malt) May contain traces of soy and sesame	Fat:	1.7g
		Protein (Nx6.25):	11.9g
		Dietary fiber:	7.6g

* Figures depend on the new harvest.

BREAD

Odour:	Neutral
Colour:	Lightly brown
Crumb:	Tight

PACKAGING

25 kg



RECIPE

Main ingredients

CT 7-CEREALES:	10 kg
Water*:	± 6,3 l
Yeast:	300 g
Salt:	170 g

Kneading

Normal	15'
Spirale:	1° speed 5'
	2° speed 4'
Fast mixing	2'30"
Dough temperature	25 °C - 27 °C

Resting and rising time

1st rest:	15'
2nd rest:	15'
Proof:	45' - 60'
Rising temperature:	32 °C
Relative humidity:	80%

Baking

Baking temperature:	220 °C
Baking time:	35' - 45'

Notes

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

* The addition of water depends on the new harvest.

