



Version: 27.05.25

Cereform

specials

CEREFORM flour is a flavorful blend of 7 cereals and 6 seeds, enriched with toasted wheat and rye flakes. It gives the bread a dense crumb and a characteristic brown color, ideal for rustic and flavorful products.

FLOUR

Ingredients: Wheat flour, Whole wheat flour, Malted wheat flakes, Soy flakes, Wheat gluten, Brown flax seeds, Sunflower seeds, Extruded corn, Toasted malt, Emulsifiers E471, E472e and E481, Enzymes: Amylase (wheat) and Hemicellulase (wheat), Malted wheat flour, Ascorbic acid E300, enriched with mineral salts (CaCO3) E170

Structure: Powder with seeds

Wholeness: 51%

Allergens: Cereals containing gluten (wheat, rye, malt)
Soy, may contain traces of sesame

NUTRITIONAL VALUE (PER 100 G)

Energy kcal: 363
Energy kJ: 1531
Carbohydrates: 53.1g
Fat: 7.0g
Protein (Nx6.25): 17.6g
Dietary fiber: 8.8g

* Figures depend on the new harvest.

BREAD

Crumb: Tight
Colour: Brown

PACKAGING

25 kg



RECIPE

Main ingredients

CT CEREFORM: 10 kg
Water*: ± 6 l
Yeast: 300 g
Salt: 170 g

Kneading

Normal 25'
Spirale: 1° speed 7'
 2° speed 6'
Fast mixing 3'30"
Dough temperature 25 °C - 27 °C

Resting and proofing 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 regulations.

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

