



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 (CaCO ₃) 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

Main ingredients

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

RECIPE

Resting and proofing time

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

Kneading

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

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.

