



Version: 27.05.25

Dolmen

specials

DOLMEN flour is characterized by a very dark crumb, a brown color, and a dense structure. It develops a very slightly acidic taste while retaining a neutral aroma, resulting in breads with a distinctive character and assertive flavor.

FLOUR

Ingredients: Wheat flour, rye flour, brown flax seeds, toasted malt, rye sourdough, sunflower seeds, wheat gluten, malted rye flakes, emulsifiers E471, E472e, E481, Malted wheat flour, Enzymes: Amylase (wheat), Hemicellulase (wheat), Ascorbic acid E300

Structure: Powder with seeds

Wholegrain: 51%

Allergens: Cereals containing gluten (wheat, rye, malt)
May contain traces of soy and sesame

NUTRITIONAL VALUE (PER 100 G)

Energy kcal: 358
Energy kJ: 1514
Carbohydrates: 63.1g
Fat: 5g
Protein (Nx6.25): 12.5g
Dietary fiber: 5.5g

* Figures depend on the new harvest.

BREAD

Odour: Neutral
Colour: Brown
Crumb: Tight

PACKAGING

25 kg



RECIPE

Main ingredients

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

Kneading

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

Resting and proofing time

1st rest: 15'
2nd rest: 15'
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 in accordance with legal requirements.

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

