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Escanda Intégrale

specials

ESCANDA WHOLE WHEAT flour is distinguished by its dense crumb and characteristic tangy flavor. It has a neutral aroma and dark brown color, ideal for making whole wheat breads with an authentic flavor and dense texture.

FLOUR		NUTRITIONAL VALUE (PER 100 G)	
Ingredients:	Whole grain spelt flour, wheat flour, wheat gluten, emulsifiers: E471 - E472e - E481, enzymes: amylases (wheat), hemicellulases (wheat), antioxidant: ascorbic acid E300	Energy kcal:	328
		Energy kJ:	1383
		Carbohydrates:	56,6 g
		Fat:	2,6 g
Structure:	Powder with chunks	Protein (Nx6.25):	13,2 g
Wholegrain:	100%	Dietary fiber:	12,5 g
Allergens:	Cereals containing gluten (wheat, spelt) May contain traces of soy and sesame		

* Figures depend on the new harvest.

BREAD

Odour:	Neutral
Colour:	Dark brown
Crumb:	Tight

PACKAGING

25 kg



RECIPE

Main ingredients

ESCANDA INTÉGRAL	10 kg
Water*	± 6,4 l
Yeast:	300 g
Salt:	170 g

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'

Note:

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

* The addition of water depends on the new harvest.

