



Version: 27.05.25

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

| | |
|--------------|--|
| Ingredients: | Whole grain spelt flour, wheat flour, wheat gluten, emulsifiers: E471 - E472e - E481, enzymes: amylases (wheat), hemicellulases (wheat), antioxidant: ascorbic acid E300 |
| Structure: | Powder with chunks |
| Wholegrain: | 100% |
| Allergens: | Cereals containing gluten (wheat, spelt) May contain traces of soy and sesame |

NUTRITIONAL VALUE (PER 100 G)

| | |
|-------------------|--------|
| Energy kcal: | 328 |
| Energy kJ: | 1383 |
| Carbohydrates: | 56,6 g |
| Fat: | 2,6 g |
| Protein (Nx6.25): | 13,2 g |
| Dietary fiber: | 12,5 g |

* Figures depend on the new harvest.

BREAD

| | |
|---------|------------|
| Odour: | Neutral |
| Colour: | Dark brown |
| Crumb: | Tight |



PACKAGING

25 kg

Main ingredients

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

RECIPE

Resting and proofing time

| | |
|-----------------------|---------|
| 1st rest: | 15' |
| 2nd rest: | 15' |
| Final proof: | 45'-60' |
| Proofing temperature: | 32°C |
| Relative humidity: | 80% |

Kneading

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

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.

