



Version: 27.05.25

Floraplus

specials

Floraplus bread is a healthy appetite suppressant made with oats, wheat, malt, sourdough, and chicory (inulin). It has a soft, tender crumb and a crispy crust, while providing 50% more fiber than traditional whole wheat bread. With no additives, E numbers, or enhancers, FloraPlus promotes active digestion, supports better gut flora, and provides a feeling of fullness for days full of energy.

FLOUR

Ingredients:	Wheat flour, Oat flakes, Wheat gluten, Wheat bran, Inulin, Wheat germ, Wheat sourdough, Malted wheat flour, Enzymes: Amylase (wheat), Hemicellulase (wheat), Lipase (wheat), Acerola extract
Structure:	Powder with chunks
Allergens	Cereals containing gluten (wheat, oats, malt) May contain traces of soy and sesame

NUTRITIONAL VALUE (PER 100 G)

Energy kcal:	348
Energy kJ:	1467 kJ
Carbohydrates:	55,5 g
Fat:	4,9 g
Protein (Nx6.25):	14,9 g
Dietary fiber:	11,1 g

* Figures depend on the new harvest.

BREAD

Colour:	Brown
Odour:	Neutral

PACKAGING

25 kg



RECETTE

Main ingredients

FLORAPLUS	10 kg
Water*:	± 7 l
Yeast:	300 g
Salt:	170 g

Kneading

Normal	25'
Spirale:	1° speed 4'
	2° speed 8'
Fast kneading	3'
Température de la pâte	25 °C - 27 °C

Temps de repos et de levage

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.

