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Linea

specials

LINEA flour is rich in fiber, minerals, and vitamins, ideal for a balanced diet. It has a light aroma, medium brown color, and dense crumb, guaranteeing tasty and nutritious bread.

FLOUR

Ingredients: Wheat flakes, wheat flour, rye flour, wheat gluten, roasted malt, emulsifiers: E471 - E472e - E481, malted wheat flour, enzymes (hemicellulases, alpha-amylase), antioxidant: ascorbic acid E300

Structure: Powder with wheat pieces

Wholegrain: 100%

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

NUTRITIONAL VALUE (PER 100 G)

Energy kcal: 316 kcal
Energy kJ: 1340 kJ
Carbohydrates: 62,1 g
Fat: 1,6 g
Protein (Nx6.25): 13,1 g
Dietary fiber: 8,4 g

* Figures depend on the new harvest.

BREAD

Odour: Lightweight
Colour: Medium brown
Crumb: Tight

PACKAGING

25 kg



RECIPE

Main ingredients

LINEA	10 kg
Water*	± 6 l
Yeast	300 g
Salt	170 g

Kneading

Normal	25'
Spirale:	1° speed 10'
	2° speed 6'
Fast kneading	3'30"
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 special bread, add the necessary ingredients according to legal requirements.

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

