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Multiflocons

specials

MULTIFLOCONS flour combines grinding and oat flakes, which give this bread its distinctive character. It produces a dense, dark crumb and a crispy crust, resulting in rustic and flavorful products.

FLOUR

Ingredients: Wheat flour, Ground oats, Oat flakes, Rye flour, Corn flour, Soy grits, Sunflower seeds, Brown flax seeds, Toasted malt, Wheat gluten, Emulsifiers: E471 - E472e - E481, Malted wheat flour, Enzymes (hemicellulases, alpha-amylase), Antioxidant: Ascorbic acid E300

Allergens: Cereals containing gluten (wheat, rye, oats, malt) Soy, may contain traces of sesame

NUTRITIONAL VALUE (PER 100 G)

Energy kcal: 356
Energy kJ: 1504
Carbohydrates: 59,9 g
Fat: 6,9 g
Protein (Nx6.25): 14,4 g
Dietary fiber: 7,9 g

* Figures depend on the new harvest.

BREAD

Crumb: Tight
Colour: Dark

PACKAGING

25 kg



RECIPE

Main ingredients

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

Kneading

Spirale:	1° speed	9'
	2° speed	6'
Diosna:	1° speed	10'
	2° speed	20'
Dough temperature	26 °C - 28 °C	

Resting and proofing time

1st proof	20'
Weigh and shape	
2nd proof	15'
Shape and, if desired, coat the top with wheat flakes or a seed mix	
Final proof	45'-60'
Proofing chamber temperature	30°C

Baking

Baking temperature with steam	220 °C
Baking time	45'

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

