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Vesuve

specials

VESUVE flour is characterized by its high nutritional value and pleasant cereal aroma. It has a brown color and produces a dense crumb, ideal for healthy, hearty, and flavorful breads.

FLOUR

Ingredients:	Wheat flour, Rye flour, Wheat bran, Oat flakes, Soy grits, Millet seeds, Sunflower seeds, Wheat gluten, Buckwheat flour, Sesame seeds, Malted rye flakes, Barley flour, Oat flour, Brown flax seeds, Rice flour, Wheat sourdough, Spelt flour, Emulsifiers E471 and E472e, Malted wheat flour, Toasted malted barley flour, Coloring E150c, Barley malt extract, Acidifier E270, Enzymes: Amylase (wheat), Hemicellulase (wheat), and Lipase (wheat), Ascorbic acid E300
Structure:	Dark brown powder with cereals
Wholegrain	100%
Allergens:	Cereals containing gluten (Wheat, Spelt, Rye, Oats, Barley, Malt), Soy, Sesame

NUTRITIONAL VALUE (PER 100G)

Energy kcal:	354
Energy kJ:	1494
Carbohydrates:	60,3 g
Fats:	4,6 g
Proteins (Nx6.25):	14,1 g
Dietary fiber:	7,4 g

* The values depend on the new harvest.

BREAD

Odour:	Pleasant cereal aroma
Colour:	Brown
Crumb:	Dense

PACKAGING

25 kg



RECIPE

Main ingredients

VESUVE	10 kg
Water*:	± 5,9 l
Yeast:	300 g
Salt:	170 g

Kneading

Normal	20'
Spirale:	1° speed 4'
	2° speed 6'
Fast kneading	2'45"
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 addition of water depends on the new harvest.

