



Version: 27.05.25

Viva  
specials

Viva flour belongs to the Specials range. Designed to add a touch of originality and character to baked goods, it produces a soft dough that is easy to work with. Its even crumb and delicate flavor make it ideal for creating unique breads that are perfect for everyday consumption as well as more creative recipes.

| FLOUR        |                                                                                                                                                                              | NUTRITIONAL VALUE (PER 100 G) |       |
|--------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------|-------|
| Ingredients: | Wheat flour, pumpkin seeds, brown flax seeds, yellow millet seeds, sunflower seeds, malted rye flakes, extruded corn, red millet seeds, wheat gluten,                        | Energy kcal:                  | 378   |
|              | rye sourdough, dextrose, toasted malted barley flour, malted wheat flour, emulsifiers E471, E472e, Enzymes: amylase (wheat), xylanase (wheat), lipase (wheat), ascorbic acid | Energy kJ:                    | 1592  |
|              |                                                                                                                                                                              | Carbohydrates:                | 60.6  |
|              |                                                                                                                                                                              | Fat:                          | 8.3g  |
| Structure:   | Powder with seeds                                                                                                                                                            | Protein (Nx6.25):             | 14.5g |
| Allergens:   | Cereals containing gluten (wheat, rye, barley)                                                                                                                               | Dietary fiber:                | 5.4g  |

\* Figures depend on the new harvest.

BREAD

|         |             |
|---------|-------------|
| Odour:  | Neutral     |
| Colour: | Light brown |

PACKAGING

25 kg



Main ingredients

|         |         |
|---------|---------|
| VIVA:   | 10 kg   |
| Water*: | ± 5,6 l |
| Yeast:  | 250 g   |
| Salt:   | 170 g   |

Kneading

|                   |               |    |
|-------------------|---------------|----|
| Spirale:          | 1° speed      | 4' |
|                   | 2° speed      | 4' |
| Dough temperature | 26 °C - 27 °C |    |

RECIPE

Temps de repos et de levage

|                                      |           |
|--------------------------------------|-----------|
| 1st rest                             | 20'       |
| Weigh                                | 720 g     |
| Shape or stretch                     |           |
| 2nd rest                             | 15'       |
| Shape or stretch                     |           |
| Final proof                          | 50' - 60' |
| Finish according to your inspiration |           |

Baking

|                                          |        |
|------------------------------------------|--------|
| Température de cuisson avec vapeur       | 215 °C |
| Temps de cuisson pour des pains de 720 g | 35'    |

\* The addition of water depends on the new harvest.

