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Dinastar

specials

Dinastar Flour is a high-performance wheat flour, enriched with gluten and enzymes for optimal dough elasticity and strength. Specially formulated for classic bread making, it produces loaves with a white crumb, well-developed structure, and consistent quality. Its technical composition ensures excellent yield and high stability in production.

FLOUR

Ingredients: Wheat flour, Wheat gluten, Emulsifiers: E471 - E472e, Malted wheat flour, Amylase (wheat), Hemicellulase (wheat), Lipase (wheat), Ascorbic acid E300

Ash content: 680 mg/100g

Absorption: ± 57,5 l

Allergens: Cereals containing gluten (Wheat, Malt)

NUTRITIONAL VALUE(PER 100 G)

Energy kcal: 341

Energy kJ: 1445

Carbohydrates: 68,7 g

Fat: 1,7 g

Proteins (Nx6,25): 11,1 g

Fiber: 3,2 g

* The figures depend on the new harvest.

BREAD

Odour: Neutral

Colour: White or light cream

PACKAGING

25 kg



NOTE

Very uniform dough.
Lorem ipsum

Main inregients

DINASTAR: 10 kg

Water*: ± 6,3 l

Yeast: 250

Salt: 170 g

Kneading

Normal: 20'

Spiral: 1° speed 3'

2° speed 6'

Fast mixing: 2'15"

Dough temperature: 24 °C - 26 °C

RECIPE

Resting and proofing times

1° rest: 20'

Weigh: 350 g

2° rest: 20'

Final proof: 60' - 75'

Proofing temperature: 28 °C - 30 °C

Relative humidity: 80%

Baking

Baking temperature: 220 °C

Baking time: 20' - 23'

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

