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Parisienne

specials

Parisian Flour is a white, fine flour specially developed for making light baguettes with a white, airy crumb. Thanks to a combination of emulsifiers, enzymes, and malted flour, it ensures a supple dough, good development, and a golden crust during baking. Suitable for both deck ovens and rotary ovens, it guarantees consistent results with artisanal quality.

FLOUR

Ingredients: Farine de blé, Emulsifiants: E471 - E472e - E481, Farine de blé malté, hemicellulase, amylase ,Acide ascorbique E300

Structure: White and fine powder
Allergens: Cereals containing gluten (Wheat, Malt)

NUTRITIONAL VALUE(PER 100 G)

Energy kcal:	337
Energy kJ:	1429
Carbohydrates:	69,1 g
Fats:	1,3 g
Proteins (Nx6,25):	12,1 g
Fibers:	2,5 g

BREAD

Crumb: Light
Colour: White

* The figures depend on the new harvest.

PACKAGING

25 kg



RECIPE

Main ingredients

PARISIENNE:	10 kg
Water*:	± 6.4 l
Yeast:	250 g
Salt:	170 g

Kneading

Spiral:	1° speed	3'
	2° speed	6'
Pétrin diosna:	1° speed	5'
	2° speed	10'
Dough temperature:	24 °C - 25 °C	

Proofing time:

Rest time:	30'
Weigh 350 g and pre-shape lightly	
Second rest:	30'

Shape using the machine
Place in baguette baskets or place between floured cloths

Final proof: ± 1h30 at 28 °C
Place the baguettes on the baking mats, make slashes, and bake on the deck.

Or
Make slashes and place the baguettes in the rotary oven.

Baking

Rotary:	230°C ± 22 minutes
Deck oven:	± 45' with steam

* The water addition depends on the new harvest.

