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Tradition Française

specials

French Tradition Flour is a fine wheat flour enriched with gluten and malted flour, designed to produce exceptional artisanal baguettes. It provides an open, airy crumb, an ultra-crispy crust, and the typical creamy color, while ensuring excellent bread shelf life. Ideal for manual shaping methods, it allows the production of authentic breads with an incomparable French flavor.

FLOUR

Ingredients: Wheat flour, wheat gluten, malted wheat flour.

Structure: Poudre fin

BREAD

Crumb: Airy

Colour: Cream

PACKAGING

25 kg

NUTRITIONAL VALUE(PER 100 G)

Energy kcal: 339

Energy kJ: 1439

Carbohydrates: 70,5 g

Fats: 1,1 g

Proteins (Nx6,25): 11,7 g

Fibres: 2,5 g

* The values depend on the new harvest.

NOTES

A flavorful and authentic French baguette with an extended shelf life. Who has never dreamed of making true, authentic French baguettes? With Tradition Française, you can make that dream a reality. This is a ready-to-use type of flour that allows you to achieve splendid hearth-baked breads, rolls, ciabattas, or baguettes with a creamy-colored crumb, pleasant taste, and ultra-crispy crust. Attention! The best results are achieved when these baguettes are prepared by hand.



Main ingredients:

TRADITION FRANÇAISE:	10 kg
Water*:	7 l
Yeast*:	180 - 200 g
Salt:	170 g

Kneading

Spiral:	1° speed	8'
	2° speed	4'

Fast mixing: 25' - 30'

Mixer – Stirrer:	1° speed	10'
	2° speed	10'

Dough temperature: 23 °C - 26 °C

RECIPE

Proofing time

1° proof:	45'
Molding:	10'
2° proof:	45'
Weighing:	32 °C
Rest:	15'
Shape by hand	
Final proofing::	50'

Baking

Oven temperature higher than normal:	10 °C - 20 °C
Baking time:	20' - 23'

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

