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Tradition Prestigieuse

specials

Tradition Prestigious Flour is a premium wheat flour designed for making authentic French baguettes. Enriched with malted wheat flour and alpha-amylase, it produces a well-aerated crumb, a thin crust, and a characteristic creamy color. Ideal for both direct methods and controlled fermentation, it combines tradition with high performance in artisanal baking.

FLOUR

Ingredients: Wheat flour, malted wheat flour, alpha-amylase.

Allergens: Cereals containing gluten (wheat, malt)

NUTRITIONAL VALUE(PER 100 G)

Energy kcal: 335
Energy kJ: 1423
Carbohydrates: 70,3 g
Fats: 1,1 g
Proteins (Nx6,25): 11,0 g
Fibers: 2,5 g

* The values depend on the new harvest.

BREAD

Cumb: Light
Colour: Cream

PACKAGING

25 kg

NOTES

A typically French baguette with an aerated crumb and a creamy color.



Main ingredients

TRADITION PRESTIGIEUSE: 10 kg
Water*: 7 - 7,2 l
Yeast: 100 g
Salt (to be added 5 minutes before the end of kneading): 180 g
Autolyse (Optional): 30'

Kneading

1° speed 10'
2° speed 6' - 8'

Spiral: 1° speed 8'
2° speed 3' - 4'

Dough temperature: 22 °C - 23 °C

RECIPE

Proofing time

1. Recommended working method: direct method

Time: 180 minutes with 2 folds
Rest after dividing: 15'
Shaping: Baguette with pointed ends
Final proof 40' - 50'

2. Recommended working method: controlled fermentation

Time: 30'
Placing in a tray and storage in positive refrigeration (4-6°C): 30'
Rest after dividing: 45'
Shaping: Baguette with pointed ends
Final proof: 40' - 50'

Baking

For 350g,
temperature 10°C > above normal: 20' - 23'

* The addition of water depends on the new harvest.

