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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'



RECIPE

Kneading

1° speed	10'
2° speed	6' - 8'
Spiral:	1° speed 8' 2° speed 3' - 4'
Dough temperature:	22 °C - 23 °C

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.

