

# Intense soft white bread

Dehydrated Sourdough  
Terre d'Arômes



## Intense Flavor Full-bodied Wheat

N° 1104

Malty, with notes of fruit and coffee

Other applications:  
Country-style bread, special bread



### INGREDIENTS

T55 or T65 flour: 9,7 kg

Terre d'Arômes Intense Flavor

Full-bodied Wheat: 0,3 kg

Sugar: 0,4 kg

Rapeseed oil: 0,4 kg

Yeast: 0,3 kg

Salt: 0,18 kg

Water: 6 L

### Method with 3% dosage

**Base temperature:** 54-56°C.

**Kneading:**

- First speed: 5 minutes.
- Second speed: Oblique: 18-20 minutes.  
Spiral: 10 minutes.

**Dough temperature:** 25-26°C.

**First fermentation:** 10 minutes.

**Scaling:** divide into 500 g to 1 kg dough pieces, depending on the size of the molds.

**Intermediate proofing:** 10 minutes.

**Shaping:** run through the machine, degas well, then place into greased molds.

**Final fermentation:** 1h30-2h at 32°C with 80% humidity.

**Baking:** turn on the steam and bake for 35 to 50 minutes at 180°C (deck oven) or 150°C (ventilated oven).

Indicative data. It depends on ingredients and equipment used.  
Please do not hesitate to contact one of our technicians for any adaptation.

Philibert  
SAVOURS

THE REFERENCE IN FRENCH  
SOURDOUGH SINCE 1984