

Whole wheat Oriental bread

Dehydrated Sourdough
Terre d'Arômes



Whole Wheat CRC®

N° 1148

Fruity, with notes of cream, apple,
and tangy hints.

Other applications:

Whole wheat soft bread, baguette

INGREDIENTS

T55 or T65 flour: 4,85 kg

Fine durum wheat semolina: 5 kg

Sunflower: 0,6 kg

Terre d'Arômes Whole Wheat CRC®: 0,15 kg

Yeast: 0,2 kg

Salt: 0,18 kg

Water: 6,2 to 6,6 L

Method with 1,5% dosage

Base temperature: 58°C.

Kneading:

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 6 minutes and knead for 6 minutes while adding oil.
Spiral: 3 minutes and knead for 3 minutes while adding oil.

Dough temperature: 25-26°C.

Scaling: divide into 330 g dough balls.

Intermediate proofing: 20 minutes.

Shaping: spread on durum wheat semolina.

Final fermentation: 1h30-2h at 25°C with 75% humidity.

Baking: bake 10 minutes at 280°C.

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