

# *Pavé* *controlled* *fermentation*

Technological Concentrate  
with sourdough



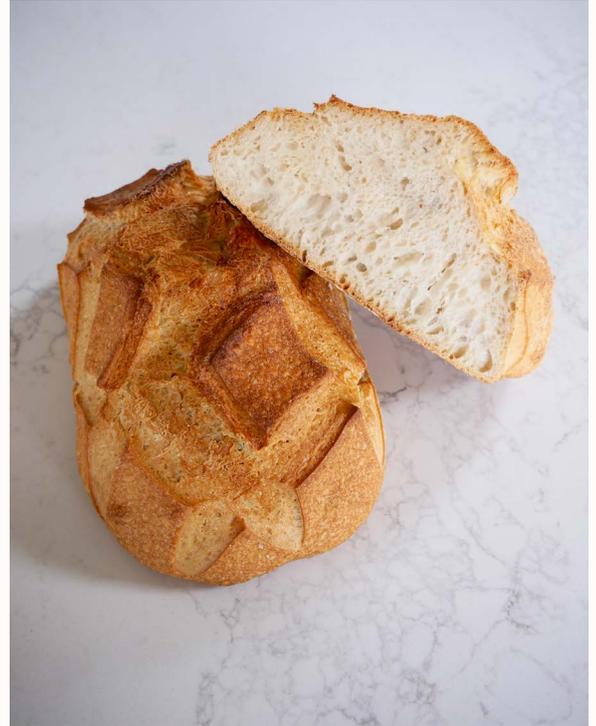
## *Phil Force*

N° 1410

Application:

Controls blister formation and adds a slightly sweet note with an amber crumb

Ideal for delayed or pre-prepared production



### INGREDIENTS

T55 or T65 flour: 10 kg

Salt: 0,18 kg

Phil Force: 0,1 kg

Water: 6,4 to 7 L

Yeast: 0,08 kg

### *Method with 1% dosage*

**Base temperature:** 58°C.

**Kneading:**

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 6 minutes, add salt and knead for another 6 minutes.  
Spiral: 3 minutes, add salt and knead for another 3 minutes.

**Dough temperature:** 24-25°C.

**First fermentation:** 60 minutes.

**Scaling:** divide into 330 g dough pieces.

**Intermediate proofing:** 10 minutes.

**Shaping:** by hand or using a machine, shape into *pavé*.

**Final fermentation:** block overnight at 4°C (16-18h), then 1h30-2h at 24°C with 75% humidity.

**Baking:** score, add steam and load into the oven 18-20 minutes at 260°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 FRANCH  
SOURDOUGH SINCE 1984