

Multigrain farmhouse bread

Technological Concentrate
with sourdough



Phil Savor Noir

N° 1421

Application:

Provides a caramel color, increased volume,
and improved dough handling



INGREDIENTS

T55 or T65 flour: 8,7 kg

T170 rye flour: 1 kg

Phil Savor Noir: 0,03 kg

Yeast: 0,1 kg

Salt: 0,18 kg

Water: 6,4 to 6,8 L

5 seeds Mix: 2,2 kg

Soaking water: 1,65 L

Method with 3% dosage

Preparation of the cereals: soak for at least 1 hour before incorporating (mix of 5 seeds + soaking water).

Base temperature: 60°C.

Kneading:

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 8 minutes, add salt and knead for another 5 minutes. Add the cereals preparation and knead for another 5-6 minutes.
Spiral: 3 minutes, add salt and knead for another 3 minutes. Add the cereals preparation and knead for another 3-4 minutes.

Dough temperature: 25-26°C.

First fermentation: 60 minutes.

Scaling: divide into 350 g dough balls.

Intermediate proofing: 15 minutes.

Shaping: by hand or using a machine, place in a tray-shaped mold and score like a sausage roll.

Final fermentation: 1h30 at 25°C.

Charging the oven: add steam and load into the oven.

Baking: bake 24-28 minutes at 230°C/250°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 FRANCE
SOURDOUGH SINCE 1984