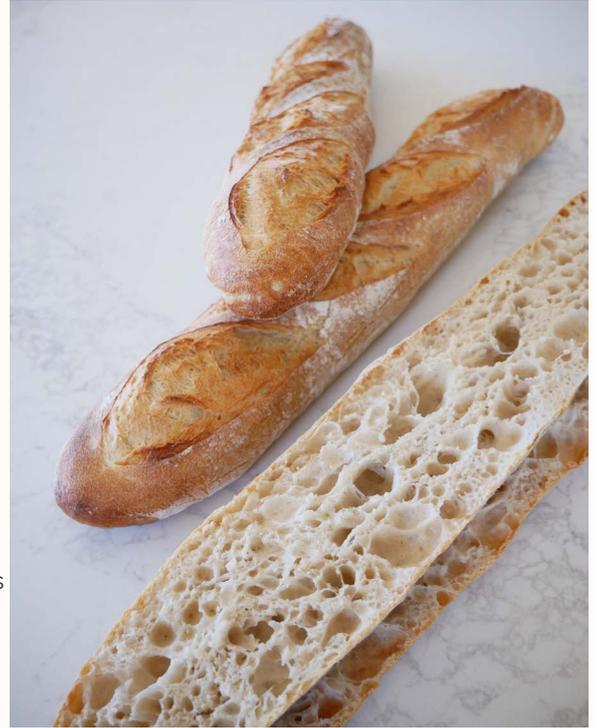


# Baguette 30

Technological Concentrate  
with sourdough



## Phil Premium Combo 30

N° 1443

Notes of germ and toasted germ

Application:

Ideal for signature open-crumb baguettes  
Suitable for high-speed industrial production lines



### INGREDIENTS

T55 or T65 flour: 9,8 kg

Salt: 0,18 kg

Phil Combo 30: 0,2 kg

Water: 7 to 7,6 L

Yeast: 0,12 kg

### Method with 2% dosage

**Base temperature:** 58°C.

**Kneading:**

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 16 minutes.  
Spiral: 8-9 minutes.

**Dough temperature:** 25-26°C.

**First fermentation:** 30 minutes.

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

**Intermediate proofing:** 20 minutes.

**Shaping:** shape by hand or using a machine (without rolling, just lightly shaped).

**Final fermentation:** 50 minutes at 25°C.

**Baking:** score, add steam and bake for 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 FRANCE  
SOURDOUGH SINCE 1984