

Orchard bread

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

Phil Combo 30: 0,2 kg

Yeast: 0,12 kg

Salt: 0,18 kg

Water: 7 to 7,6 L

Crushed toasted hazelnut: 1,4 kg

Dried raisins: 1,4 kg

Method with 2% dosage

Base temperature: 58°C.

Kneading:

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 16 minutes, add inclusions and knead for another 2 minutes.
Spiral: 8-9 minutes, add inclusions and knead for another 1 minute.

Dough temperature: 25-26°C.

First fermentation: 30 minutes.

Scaling: divide into 330 g dough pieces.

Intermediate proofing: 20 minutes.

Shaping: using an open machine, in *bâtard* shape (without rolling, just lightly shaped).

Final fermentation: 50 minutes at 25°C.

Baking: score, add steam and bake for 24-26 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