

Diamond Rolls

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: roll out to 1,5 cm thickness and cut into 80 g rolls.

Final fermentation: 60 minutes at 25°C.

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

Baking: bake 12-14 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