

# Panini

Technological Concentrate  
with sourdough

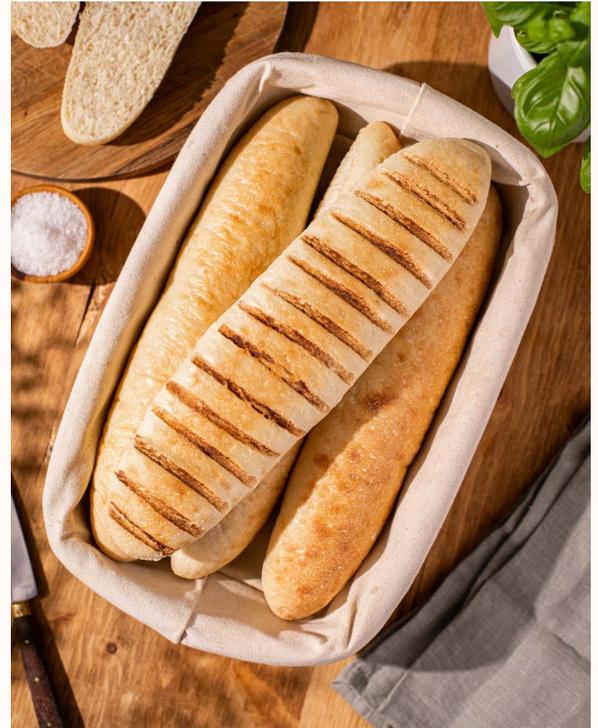
## Phil Strong

N° 1489

Application:

Simplifies dough handling, improves volume and structure.

Ideal for direct, on-demand production



### INGREDIENTS

T55 or T65 flour: 10 kg

Phil Strong: 0,02 kg

Yeast: 0,15 kg

Salt: 0,18 kg

Water: 6,4 to 6,8 L

### Method with 0,2% dosage

**Base temperature:** 56°C.

**Kneading:**

- First speed: 5 minutes.
- Second speed: Oblique: 13-14 minutes.  
Spiral: 6-7 minutes.

**Dough temperature:** 25-26°C.

**First fermentation:** 20 minutes.

**Scaling:** divide into 180 g dough balls.

**Intermediate proofing:** 10 minutes.

**Shaping:** by hand or using a machine, shape into *déjeunette* and place on a baking tray lined with parchment paper.

**Final fermentation:** 1h15-1h30 at 25°C with 75% humidity.

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

**Baking:** bake 10 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