



GRANSOIA TIPO GROSSO 10

Quick and easy soy bread mix. The final result is soy bread with mild flavour and pleasant aroma, along with great volume and regular porosity. This kind of bread is also marked by white soft inside and thin crusty golden-brown outside. Discover the whole GRANSOIA product line, with many available variants that differ in soy content and granulometry: the ideal to please all bakers' requests.

PRODUCT DETAILS

COD 01080083

CLAIMS

DIRECTIONS FOR USE

GRANSOIA_ _____ kg 10
water _____ kg 6-6.5
yeast _____ g 300

dough temperature: 26-27°C
kneading time (spiral kneader): 4 minutes on first speed and another 8-10 minutes on second speed
resting: 15-20 minutes at 22-24°C
weight scaling: from 70 g to 400 g pieces
leavening: 40-50 minutes at 28-30°C with relative humidity of 70-80%.
baking: 20 minutes at 210-220°C for pieces of 70 g
40 minutes at 210-220°C for pieces of 400 g

The speckiness and rising times can be varied according to the temperatures verified during production.
A better result can be reached putting into the oven before getting the maximum rising level.

TECHNICAL DENOMINATION

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS



TECHNICAL DENOMINATION

semifinished product for soya bread.