

Malt baguette

INGREDIENTS

DOUGH

10 kg	FLOUR BLU BONGIOVANNI	0,5 kg	CRAFT MASTER DURUM
0,3 kg	AROMA GERMALTEX	7,1 kg	WATER
0,15 kg	FRESH YEAST	0,22 kg	SALT



A METHOD OF PREPARING

1

Production Process Description

Fast mixing time: 10 minutes
 Slow mixing time: 5 minutes
 Dough temperature: 27–28°C
 Dough resting time: 60 minutes
 Initial fermentation time: 30 minutes, fold; 30 minutes, fold
 Baking temperature: 245°C
 Baking time: 18–24 minutes
 Final fermentation time: retarded fermentation program

2

Preparation Instructions:

Dough preparation
 Place the dough in a container
 Resting (total time: 1 hour), including:
 Manual folding after 30 minutes
 Manual folding after another 30 minutes
 Scaling and shaping
 Place the formed dough pieces in the refrigerator
 Remove from refrigeration, proof as needed
 Bake

3

Technical Notes:

PROGRAM:

PHASE 1: Loading (2°C) – loading time set according to production needs



PHASE 2: Storage / retarded proofing (2°C) – calculated automatically

PHASE 3: Proofing (phase time: 3 h 15 min) – time frame: 2 h 30 min, reaching conditions of 14°C and 70% humidity

PHASE 4: Proofing (phase time: 3 h, temperature: 18°C, humidity: 70%)

PHASE 5: Secondary cooling – time frame: 1 hour (cooling down to 5°C), temperature: 5°C, humidity: 70%

Storage mode

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REFRIGERATION:

Cooling down to 3–4°C

Storage mode

Total process time: 16–24 hours

Smacznego



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