

# Starmix mixed bread

## INGREDIENTS

<b>0,2 kg</b>	STARMIX	<b>7 kg</b>	WHEAT FLOUR TYPE 750
<b>3 kg</b>	RYE FLOUR TYPE 720	<b>0,15 kg</b>	LIQUID ACID 200 SH
<b>0,35 kg</b>	YEAST	<b>0,18 kg</b>	SALT
<b>ok. 6,4 kg</b>	WATER		



## A METHOD OF PREPARING

1

### PARAMETERS

Weeding time: 4 + 6

Cake temperature: 26 - 28°C

Weight of the cake: according to the plant

Aging of the cake: 10 - 15 min

Final fermentation: 45 - 50 min

Baking temperature: 240 - 220°C with steaming oven



Baking time: according to weight

3

Form a loaf of bread, place in baskets or loaders, cut as desired and bake.

5

Liquid acid can be replaced with natural acid bearing in mind the reduction of water in the recipe.

2

From all the ingredients above prepare a cake.

4

After planting, the baking chamber should be steamed. Then, after about 3-4 minutes, remove the steam from the chamber.

Bon appétit!

*Smacznego*



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