



CLEAN LABEL



COMPLETE MIX
Vitakorn

The enchanting and intense taste
of dark bread

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Vitakorn



Powdered semifinished product for bakery, professional use only.

Vitakorn is the complete mix for **dark bread** with intense **malty aroma**, enriched by the typical sour notes of **rye**. Rich in **mixed seeds**, such as sunflower seeds and flax seeds, bread made with Vitakorn is even more **delicious** thanks to soy grits and extruded corn. Ideal for the preparation of **any type of bread**, especially for medium-size loaves.

INGREDIENTS: soft **wheat** flour type "0", mixed seeds 8,4% (sunflower seeds 3,6%, flax seeds 2,4%, **sesame** seeds 2,4%), stone-ground **wheat** flour type "1" (4,5%), **soy** grits, **rye** flour (2,7%), malted **wheat** flour (2%), **barley** malt (1,8%), extruded corn (nuts), vital **wheat** gluten, sugar, dextrose, enzymes.

May contain milk, eggs, lupins, mustard, and cereals containing gluten.

DOSAGE: 100%.

CHARACTERISTICS

- » 100% Clean Label
- » E471-E472 Free
- » With mixed seeds
- » With rye flour
- » With malts
- » Intense taste
- » Intense dark color

RECOMMENDED FOR

- » All types of dark bread

PACKAGING:

10 kg cod 475 - Food bag (Paper | Pe HD)

STORAGE:

16 months. Keep in a cold and dry place. Close the bag after use. Storage Temperature: max 25°C.

The storage conditions of the product will determine the performance and the yield in the use phase. Incorrect storage can compromise the technical potential assured by Il Granaio delle Idee.

BREAD RECIPE:

INGREDIENTS

Vitakorn	10 kg
Water	5,5 L
Brewer's yeast	300 g
Salt	200 g

PROCEDURE

Knead Vitakorn, yeast, and 5 L of water with 1st speed for about 5 minutes. Add the salt, the remaining 500 ml of water, and start the 2nd speed for 8-10 minutes. Final temperature: 27°C. Let the dough rest for about 30 minutes at room temperature.

Shape the dough as desired and let it rise for about 30 minutes in proofing chamber at 29-30°C. Shape into loaves, decorate as desired and let rise for 50-60 minutes in proofing chamber with 80% humidity. Etch the surface and bake at 210°C for about 30 minutes with steam. Open the steam vent valve halfway through cooking.

For info, recipes and technical support:

+39 0498862824 | info@igdi.it | www.ilgranaiodelleidee.com

