

5% improver for ciabatta



Description :

Ciabatta bread is eagerly sought after by customers. It tastes great with butter, lettuce, ham , cheese, olive oil. It is an excellent addition to soups and as a base for casseroles.

Recipe :

Wheat flour	100kg
MIX	5kg
Yeast	3kg
Salt	2kg
Oil	2kg
Water	70kg
Cake	182kg

Parameters :

Mixingtime :

Freespins	5min
Speedspins	12min
Cake temperature	22-24°C
Cake aging	60min
Sample weight	ok.90g
Cooking tchem	60min
Cooking time	15min
The furnace temperature	240°C
The final temperature furnace	210°C

Composition:

Acid dry wheat flour, wheat gluten, wheat malt , glucose , guar gum, xanthan gum , citric acid, ascorbic acid, enzymes, amylase, xylanase

Comments:

- oil added at two minutes before the end of the mixing
- after a stage you have to roll the dough on 1 centimeter
- cut rectangular pieces
- bake with abundant fog
- 5 minutes before end of baking break the luft
- temperature 22 degrees Celsius for 90 minutes aging
- temperature 23 degrees Celsius 75 minutes aging
- temperature 24 degrees Celsius : 60 minutes aging