



# INVENTIS®

CREATIVE BAKING SOLUTIONS



- ✓ **rustic look**
- ✓ **harmonious taste and delicate, brown color**

BREAD

## AZTEC

### BAKERY MIX

*for the production  
of bread rolls  
with the addition  
of grains*

Aztec is a 30% bakery mix for production of rolls with the addition of grains. The roll baked based on this mix surprises with both taste and appearance. The use of cereal coffee extract (a harmonious composition of barley and rye) and barley malt extract gives rolls a characteristic, mild taste and a delicate brown color. The baking value is also increased by the addition of sunflower seeds. The roll crumb is moist and even, the crust is crunchy and in places cracked in a rustic way. Aztec rolls are the perfect base for everyday meals. Excellent both for sandwiches served "sweet" and "salty".

#### DIRECTIONS FOR USE

30% of used flour weight, i.e. 30 kg mix for 70 kg flour (directly into flour before kneading).

#### STORAGE CONDITIONS

Store in tightly closed packaging in dry and well-ventilated area, protect from direct sunlight (maximum temperature 25° C).

#### PACKAGING

25 kg bag

**CAUTION:** The product may contain: milk and derivatives, eggs, soybeans and derivatives, sesame.

LESAFFRE



# AZTEC

## BAKERY MIX

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### ADVANTAGES

- ✓ *characteristic harmonious taste and delicate, brown color*
- ✓ *rustic appearance of bread*
- ✓ *long-lasting freshness of baked products*
- ✓ *high quality of the product*



BREAD

### R O L L S R E C I P E

Wheat flour type 500	700 g
AZTEC Mix	300 g
Yeast	40 g
Water	525 g
<b>TOTAL</b>	<b>1.565 g</b>

### M E T H O D O F M A N U F A C T U R I N G

Kneading	4+4'
Dough temperature	25-27°C
1st fermentation	10'
Forming	according to technologist's instructions
2nd fermentation	35°C / 45'
Baking	220°C / 22'



Inventis a complete range of products for bread baking. It allows bakers to create varied and tasty recipes only limited by their imagination. Inventis is a great tool to ensure customer satisfaction.

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