



# INVENTIS®

CREATIVE BAKING SOLUTIONS



- ✓ **sublime flavor and delicate aroma**
- ✓ **interesting crumb structure**

BREAD

# CARSKI BREAD

## BAKERY MIX

*for the production  
of wheat bread*

Carski is a high quality 50% bakery mix for the production of wheat bread. It contains only natural ingredients. The unique combination of wheat sourdough and barley malt gives the bread made from Carski mix the original, sublime flavor. The use of potato flakes makes the baked goods have an extremely delicate aroma and an interesting, spongy crumb structure. Carski ideally goes with aromatic Multigrain sprinkles - new product in company's portfolio, an aromatic Mediterranean sprinkle composed of: brown flaxseed, golden flaxseed, sesame, sunflower seeds, salt, black cumin, a mixture of spices. Decor of Multigrain enriches the bread with valuable nutrients contained in whole grains and significantly increases the visual aspect of bread. The duet of Carski & Multigrain surprises even the most demanding gourmets.

### DIRECTIONS FOR USE

50% of used flour weight, i.e. 50 kg mix for 50 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:** May contain trace amounts of: milk and derivatives, eggs and derivatives, soy and derivatives, sesame.

LESAFFRE



# CARSKI

## BAKERY MIX

*for the production  
of wheat bread*

### ADVANTAGES

- ✓ *produced based only on natural ingredients*
- ✓ *original taste and aroma of bread thanks to a unique combination of wheat and barley malt*
- ✓ *long-lasting freshness of baked products*
- ✓ *an extremely appetizing bread appearance*
- ✓ *high quality and efficiency*



BREAD

### RECIPE

Wheat flour type 500	500 g
Carski mix	500 g
Yeast	50 g
Water (about 40°C)	900 g
Decoration - Multigrain sprinkle	at your own discretion
<b>TOTAL</b>	<b>1950 g</b>

### METHOD OF MANUFACTURING

Kneading	3+12'
Dough temperature	30- 35°C
1st fermentation (on the table)	30'
2nd fermentation	30'
Baking (hearth oven)	220°C / 45- 55'



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.

Lesaffre Polska S.A.  
46-250 Wołczyn, ul. Dworcowa 36, Polska  
tel. +48 (77) 418 82 80, fax +48 (77) 418 82 99  
[www.lesaffre.pl](http://www.lesaffre.pl)

