



INVENTIS®

CREATIVE BAKING SOLUTIONS



✓ **high grain content**

✓ **elastic crumb and distinctive taste**

BREAD

WOODCUTTER'S

BAKERY MIX

*or the production of rolls
with a high content of grains*

Woodcutter's is a 30% bakery mix for the production of bread rolls with a high grain content. A significant part of the mix ingredients (44%) are grains: sunflower, brown linseed, Spanish salvia (*Salvia hispanica*) seeds and black cumin seeds. Woodcutter's Roll thanks to the high content of various seeds has a very attractive appearance, extremely elastic crumb structure and distinctive flavor. Baked products remain fresh and aromatic for a long time. The advantage of the Woodcutter's mix is the diversity of product presentation. The idea of Lesaffre technologists to diversify and enrich the taste and visual values of the Woodcutter's roll is to use the new Dark & Light sprinkles.

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



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BAKERY MIX

*for the production of rolls
with a high content of grains*

ADVANTAGES

- ✓ *high grain content*
- ✓ *extremely elastic crumb structure and a distinctive flavor*
- ✓ *long-lasting freshness of bakery products*
- ✓ *appetizing appearance of rolls*
- ✓ *high quality of the product*



BREAD

ROLLS RECIPE

Wheat flour type 500	700 g
WOODCUTTER'S Mix	300 g
Yeast	40 g
Water	550 g
TOTAL	1.590 g

METHOD OF MANUFACTURING

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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