



INVENTIS®

CREATIVE BAKING SOLUTIONS

- ✓ **simplified production process**
- ✓ **of wholemeal breads extended freshness of products**

BREAD



GRAHAM

BAKERY MIX

*for the production
of wheat bread based
on Graham flour*

Graham is a mix for the production of wheat bread based on Graham flour. The product is marked with the clean label sign, free of any additional substances. Ideally suits the constantly growing expectations of conscious consumers. This is a bread with an extremely full aroma, delicate in taste. It is distinguished by its beautiful, deep color and subtle scent characteristic of the Graham flour. The product retains long-lasting freshness.

DIRECTIONS FOR USE

30% of used flour weight, i.e. 30 kg mix for 100 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: eggs and derivatives, soybeans and derivatives, sesame.

LESAFFRE



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BAKERY MIX

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ADVANTAGES

- ✓ *produced based only on natural ingredients*
- ✓ *wholemeal bread production process made easy*
- ✓ *long-lasting freshness of baked products*
- ✓ *high quality of the product*
- ✓ *high performance of the mix*

RECEPTURY	100% Graham bread	Bread	Bread roll
Wheat flour type 1850	1 000 g	700 g	400 g
Wheat flour type 750	-	300 g	-
Wheat flour type 500	-	-	600 g
Graham mix	300 g	300 g	150 g
Yeast	40 g	40 g	50 g
Salt	-	-	10 g
Improver White	-	-	5 g
Water	975 g	950 g	650 g
TOTAL	2 315 g	2 290 g	1 865 g
METHOD OF MANUFACTURING			
Kneading	3+15'	3+15'	2+6'
Dough temperature	28-30°C	28-30°C	26-28°C
1st fermentation (on the table)	20'	20'	15'
2nd fermentation	30-40'	30-40'	40'
Baking (hearth oven)	210°C / 35'	210°C / 35'	230°C / 17'



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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