



INVENTIS®

CREATIVE BAKING SOLUTIONS



- ✓ **long-lasting freshness**
- ✓ **high volume of the finished product**

BAKERY MIXES

HELIOS

BAKERY MIX

*for the production
of wheat-rye and wheat
bread*

Helios mix is a high quality bakery mix for the production of wheat-rye and wheat bread. The taste of Helios bread have been enhanced by adding sunflower seeds, linseeds and oat bran. The content of malt and rye sourdough gives Helios bread its characteristic taste and aroma as well as the natural appearance of the crumb.

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 contains gluten. May contain trace amounts of: milk and derivatives, eggs and derivatives, soy and derivatives, sesame.


LESAFFRE



HELIOS

BAKERY MIX

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and wheat bread*

ADVANTAGES

- ✓ *long-lasting freshness of baked products*
- ✓ *distinct taste and aroma of bread*
- ✓ *appetizing "golden" crumb color obtained by adding natural rye malt*
- ✓ *natural crust color*
- ✓ *increased dough performance*
- ✓ *increased dough tolerance for machining*
- ✓ *maintaining the proper acidity of the bread*



BAKERY MIX

Sample recipe

		Method:
Wheat flour 500	5 000 g	Knead all dough ingredients to normal consistency. Leave the dough and allow the initial fermentation for about 20 minutes under cover. Then weigh out the desired amount, shape the dough pieces and allow fermentation at 33-35°C and air humidity of 85% for 45 minutes. Beake with steaming.
Rye flour type 720	2 000 g	
HELIOS Mix	3 000 g	
Yeast	300 g	
Ritesa sourdough	40 g	
Magimix/Dynamil White	30 g	
Water	about 6 500 g	
Kneading	3' + 4'	
Dough temperature	27-29°C	Baking time: 45-50 minutes
Fermentation time	20 minutes	



Inventis a complete range of products for bread baking. It allows for creation of varied and tasty recipes for which imagination is the only limit. Inventis is a great tool to ensure customer satisfaction.

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