



INVENTIS®

CREATIVE BAKING SOLUTIONS



- ✓ *deep nutty flavor and aroma*
- ✓ *delicate, golden color of the crumb*

BREAD



MIX WITH HEMP FLOUR

BAKERY MIX

*for the production
of bread with hemp flour*

Mix with hemp flour is a 10% bakery mix ideal for the production of varied mixed bread. The basis for the composition of the mix is flour from Cannabis Sativa seeds (65%). It is an innovative product for conscious consumers who appreciate the qualities of bread made for natural ingredients. The bread obtained from the mix has a high content of Thiamine/vitamin B1 and is a source of phosphorus. Vitamin B1 contributes to maintaining proper energy metabolism. Thiamine helps in the proper functioning of the nervous system and the heart, as well as in maintaining normal psychological functions. Phosphorus, in turn, helps in the proper functioning of cell membranes and in maintaining healthy bones and teeth. Bread with hemp flour also has a high content of dietary fiber and protein. The bread is characterized by rustic cracks, delicate crumbs and crispy crust. It is distinguished by a sublime, deep nutty aroma.

DIRECTIONS FOR USE

10% of used flour weight, i.e. 10 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

10 kg bag

CAUTION: May contain trace amounts: eggs and derivatives, milk and derivatives.


LESAFFRE



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ADVANTAGES

- ✓ **natural ingredients**
- ✓ **high content of Thiamine in bread contributes to:**
 - maintaining proper energy metabolism
 - proper functioning of the nervous system and the heart
 - maintaining correct psychological functions
- ✓ **the source of phosphorus in bread helps in:**
 - maintaining healthy bones and teeth
 - proper functioning of cell membranes
- ✓ **high content of dietary fiber and protein**



BREAD

RECIPES

Wheat flour type 500	1.000 g
Rye flour type 720	200 g
HEMP	120 g
Salt	25 g
Yeast	40 g
Water	852 g
TOTAL	2.237 g

METHOD OF MANUFACTURING

Kneading	spiral
Time of kneading	3' + 9'
Dough temperature	27°C
First fermentation	30 min.
Division	580 g
Manual shaping	dough ball in the basket upside down
Final fermentation	26-30°C / 30 min.
Baking Deck oven	230° C / 20-30 min.



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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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