



Mazurski

BAKERY MIX

for the production of wheat bread with the addition of whey

*Mazurski mix is a baking mix for wheat bread, but it will also work well in the production of buns. Using the **Mazurski** bakery mix you will produce bread with the traditional and authentic taste expected by customers. This is real bread like our great-grandmothers used to bake. The bread is characterised by an elastic crumb and thin and crispy crust. The bakery mix recommended for both manual and machine processing. Bread has a high manganese content and is a source of dietary fibre, protein, phosphorus and calcium. Therefore, the product is aimed at consumers with a healthy lifestyle and an interest in functional foods.*



Easy baking

- delicate, milky taste and very subtle aroma
- possibility to make rustic bread
- flexible and even crumb
- thin and crispy crust



The original and tasty bread, promoting a healthy lifestyle

- bread has a high manganese content and is a source of dietary fibre, protein, phosphorus and calcium
- bread is suitable for vegetarians



BAKING WITH LESAFFRE Solution

The programme we have created focuses on quality nutrition and protection of our planet. It's a nutrition programme with a message - Let's take care of ourselves! By taking care of our body, we can enjoy a better quality of life. Our health depends on what we eat every day and on bread, which can be the basis of good nutrition and wellbeing if it has good ingredients and is tailored to specific lifestyle or dietary needs. **Lesaffre's commitment is to provide every baker with quality ingredients for bread production.**



Mazurski Bread



Mazurski Roll

APPLICATION

20%, i.e., 20 kg of mix for 80 kg of flour (directly into the flour before mixing).

	BREAD	ROLL	
RECIPE	Mazurski mix	200 g	200 g
	Wheat flour type 750	650 g	-
	Rye flour type 720	150 g	-
	Wheat flour type 500	-	800 g
	Lesaffre yeast	45 g	45 g
	Ritesa	5 g	-
	Water	560 - 580 g	530 - 560 g
	TOTAL	1 610 - 1 630 g	1 575 - 1 605 g
PRODUCTION	Kneading (spiral)	4' + 5'	4' + 6'
	Dough temperature	28 - 30 °C	28 - 30 °C
	1st fermentation (ambient temperature)	20' - 30'	15' - 20'
	Chunking	as per your choice	as per your choice
	Forming	as per your choice	as per your choice
	2nd fermentation (30 °C / 80%)	30' - 45'	30' - 40'
	Baking (hearth oven) with evaporation	25' - 30' / 200 - 210 °C	12' - 13' / 210 - 215 °C



STORAGE CONDITIONS

Store the product in a tightly closed container, in a dry and well-ventilated place out of direct sunlight (maximum temperature 25 °C).

PACKAGING

25 kg bag

SHELF LIFE

12 months from production date



By working with Lesaffre, you will reinvent your bakery!