



Granny's Bread

BAKERY MIX
for the production of wheat bread

The **Granny's Bread** mix is recommended for making wheat bread, but it will also work well for making rolls. The extended process of making and processing the dough helps bring out the true nature of traditional bread in **Granny's Bread**. **Granny's Bread** has an exceptionally soft and elastic crumb, with significant porosity. The crust of the bread is nicely browned and crispy. The **Granny's bread** has an original shape and features distinctive, eye-catching uneven, rustic cracks, which is an extremely interesting visual aspect. Its unique character is further enhanced by its fine, malty taste and extremely subtle aroma. The product is aimed at consumers with a healthy lifestyle and an interest in functional foods. The bread has a high manganese content and is a source of dietary fibre, protein, phosphorus and calcium. The bakery mix is branded with the "Clean Label".



Easy Baking

- traditional and rustic appearance of the bread
- nicely browned and crispy crust
- fine crumb with a porous structure
- long-lasting freshness of baked products
- aromatic, malty taste and smell of bread



The original and tasty bread, promoting a healthy lifestyle

- the bread has a high manganese content and is a source of dietary fibre, protein, copper and calcium
- bread is suitable for vegetarians
- branded with the CLEAN LABEL



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.**



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Granny Roll

APPLICATION

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

	BREAD	ROLL
RECIPE	Granny's Bread Mix	200 g
	Wheat flour type 750	800 g
	Wheat flour type 500	-
	Lesaffre yeast	20 g
	Water	720 - 750 g
TOTAL	1 740 - 1 770 g	1 685 - 1 715 g
PRODUCTION	Kneading (spiral)	4' + 8'
	Dough temperature	25 - 27 °C
	1st fermentation (ambient temperature)	90'
	Chunking	as per your choice
	Forming	as per your choice
	2nd fermentation (30°C / 80%)	40' - 50'
	Baking (core oven) with evaporation	30' / 220 - 230 °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

2023.03



By working with Lesaffre, you will reinvent your bakery!