



INVENTIS®

CREATIVE BAKING SOLUTIONS



- ✓ **rustic look**
- ✓ **delicate milky taste and subtle aroma**

BREAD



PRISTINE

BAKERY MIX

for the production of wheat-rye bread

Pristine is a high quality 25% bakery mix for the production of wheat-rye bread. Clean label ingredients. An extended process of making and processing dough allows you to extract the true nature of bread from Pristine mix. Pristine has an extremely moist and resilient crumb, with considerable porosity. The crust of bread is thin and crunchy. A loaf of Pristine bread has an original shape and possesses characteristic, eye-catching uneven, rustic cracks - which creates a very interesting visual aspect. A delicate, milky flavor and an extremely subtle aroma gives the bread its unique character.

DIRECTIONS FOR USE

25% of used flour weight, i.e. 25 kg mix for 100 kg flour (directly into flour before kneading).

STORAGE CONDITIONS

Store in tightly sealed packaging in a dry and well-ventilated area, protect from direct sunlight (maximum temperature 25° C).

PACKAGING

25 kg bag

CAUTION: The product may contain: eggs and derivatives, soybeans and derivatives, sesame.

LESAFFRE



PRISTINE

BAKERY MIX

*for the production
of wheat-rye bread*

ADVANTAGES

- ✓ *produced based only on natural ingredients*
- ✓ *rustic appearance of bread*
- ✓ *delicate milky taste and subtle aroma*
- ✓ *long-lasting freshness of baked products*
- ✓ *high quality of the product*



BREAD

RECIPE

Wheat flour type 500	1 000 g
Rye flour type 720	200 g
PRISTINE Mix	300 g
Yeast	25 g
Water	1 050 g
TOTAL	2 575 g

METHOD OF MANUFACTURING

Kneading	3+8'
Dough temperature	25-27°C
1st fermentation (ambient temperature)	80-90'
Shaping	according to technologist's instructions
2nd fermentation (ambient temperature)	10-15'
Baking (hearth oven)	230°C -> 200°C / 50-60'



Inventis is a complete range of products for baking bread.
It allows bakers to create varied and tasty recipes limited
only by their imagination.
Inventis is a great tool for ensuring customer satisfaction.

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