



INVENTIS®

CREATIVE BAKING SOLUTIONS



- ✓ **high-performance mix**
- ✓ **attractive rustic appearance of bread**

BREAD



IDYLLIC

BAKERY MIX

for the production of mixed bread with the addition of flax and Chia seeds

IDYLLIC is a 50% mix based on carefully selected – purely natural ingredients, half of which include: brown flax seeds and Chia seeds (Spanish sage). Chia are small grains from Mexico which are highly hydrophilic and very rich in fiber. The unquestionable advantage of Chia seeds are their high Omega-3 fatty acids content (among others alpha-linolenic acid, which helps maintain the proper level of blood cholesterol). The beneficial effects occur when the daily intake of ALA is 2g, i.e. approximately 2 slices of Idyllic bread. Chia seeds combined with flax seeds create a perfectly harmonious duet. Thanks to its high content of seeds, Idyllic bread has an extremely interesting, elastic crumb structure and a distinct taste and aroma. All unnecessary additives were eliminated during the creation of the formula – the product has the so called “clean label”.

DIRECTIONS FOR USE

50% of used flour weight, i.e. 50 kg mix for 100 kg flour (directly into flour before kneading).

STORAGE CONDITIONS

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

PACKAGING

25 kg bag

CAUTION: The product contains gluten. It may contain trace amounts of: milk and derivatives, eggs and derivatives, soy and derivatives, sesame.





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ADVANTAGES

- ✓ grains make up to 50% of the mix: flax and Chia seeds (Spanish sage)
- ✓ source of fiber and high of Omega-3 fatty acids content (1.6 g alpha-linolenic acid (ALA) / 100 g of bread)
- ✓ produced with natural ingredients
- ✓ appropriately moist and elastic crumb, full of grains
- ✓ distinct taste and aroma of bread
- ✓ high quality of the product
- ✓ high-performance mix

RECIPES

	Bread	Bread roll
Wheat flour type 500	-	1000 g
Wheat flour type 750	800 g	-
Rye flour type 720	200 g	-
Mix	500 g	500 g
Yeast	20 g	20 g
Sugar	-	20 g
Water	1100- 1200 g	1000-1100 g
TOTAL	2670 g	2590 g

METHOD OF MANUFACTURING

Kneading (spiral)	3+8'	3+8'
Dough temperature	26-27°C	26-27°C
1st fermentation (ambient temperature)	50'	50'
Division	as requested	as requested
2nd fermentation	45-60' (ambient temperature)	40' (proofing cabinet)
Baking (hearth oven)	220°C / 30-35'	210°C / 15'



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



Lesaffre Polska S.A.
46-250 Wołczyn, ul. Dworcowa 36, Polska
tel. +48 (77) 418 82 80, fax +48 (77) 418 82 99
www.lesaffre.pl

