



INVENTIS®

CREATIVE BAKING SOLUTIONS

- ✓ **distinct taste and aroma of bread**
- ✓ **simplicity and repeatability of production**

BREAD

SAVORY WITH SPELT

BAKERY MIX

*for the production
of wheat-rye with
the addition of spelt.*



Spelt is an ancient variety of wheat. Already in ancient times, spelt was known and valued in the Middle East. Romans, on the other hand, considered spelt as food giving strength, it was consumed by gladiators and athletes participating in the games. Spelt was re-discovered and promoted in Europe in the 12th century by Hildegard of Bingen, a visionary and healer. The nun believed that spelt is an excellent healing agent and is more valuable than other grains. **Savory Mix with spelt** contains as much as 50% of spelt flakes which adds an important nutritional value and taste to the produced bread.

DIRECTIONS FOR USE

40% of used flour weight, i.e. 40 kg mix for 60 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

25 kg bag

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

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ADVANTAGES

- ✓ high content of spelt flakes (50%) in the mix,
- ✓ unique taste and aroma of bread thanks to the use of natural wheat sourdough,
- ✓ good volume of the finished product,
- ✓ good performance of the mix,
- ✓ long freshness of baked bread,
- ✓ variety of recipes

Try the recipes proposed by Lesaffre Polska technologists for your Savory bread with spelt

RECIPES

Savory bread with spelt - basic recipe

Sunflower seed	125 g	Sunflower seed	125 g
Savory with spelt mix	400 g	Savory with spelt mix	400 g
Rye flour type 720	300 g	Rye flour type 720	-
Wheat flour type 750	300 g	Wheat flour type 750	600 g
Yeast	30 g	Yeast	30 g
Water	900 g	Water	650 g
Ritesa sourdough	20 g	Ritesa sourdough	20 g
Graphite improver	-	Graphite improver	5 g
TOTAL	2 075 g	TOTAL	1 830 g

Method:

Mix all ingredients to the desired consistency (kneading time: 3+3 minutes). Dough temperature: 28-30°C. Leave the dough to rest for about 30 minutes, then divide the dough, shape and allow fermentation for about 40 minutes at 35°C and relative humidity of 70-80%.

Baking temperature: 220°C

Baking time: approximately 40 minutes

Wheat-rye bread with spelt flakes

Sunflower seed	125 g	Sunflower seed	125 g
Savory with spelt mix	400 g	Savory with spelt mix	400 g
Rye flour type 720	-	Rye flour type 720	-
Wheat flour type 750	600 g	Wheat flour type 750	600 g
Yeast	30 g	Yeast	30 g
Water	650 g	Water	650 g
Ritesa sourdough	20 g	Ritesa sourdough	20 g
Graphite improver	5 g	Graphite improver	5 g
TOTAL	1 830 g	TOTAL	1 830 g

Method:

Mix all ingredients to the desired consistency (kneading time: 3+6 minutes). Dough temperature: 28-30°C. Leave the dough to rest for about 30 minutes. Then divide the dough, shape and allow fermentation for about 40 minutes at 35°C and relative humidity of 70-80%.

Baking temperature: 220°C

Baking time: approximately 35 minutes

SAVORY WITH SPELT

BAKERY MIX

for the production of wheat-rye with the addition of spelt



Rye-wheat bread with spelt flakes

Sunflower seed	125 g	Sunflower seed	125 g
Savory with spelt mix	400 g	Savory with spelt mix	400 g
Rye flour type 720	400 g	Rye flour type 720	600 g
Wheat flour type 750	200 g	Wheat flour type 750	-
Yeast	30 g	Yeast	30 g
Water	950 g	Water	1 000 g
Ritesa sourdough	20 g	Ritesa sourdough	30 g
Graphite improver	-	Graphite improver	-
TOTAL	2 125 g	TOTAL	2 185 g

Method:

Mix all ingredients to the desired consistency (kneading time: 3+3 minutes). Dough temperature: 28-30°C. Leave the dough to rest for about 30 minutes. Then divide the dough, shape and allow fermentation for about 40 minutes at 35°C and relative humidity of 70-80%.

Baking temperature: 220°C

Baking time: approximately 40-45 minutes

Rye bread with spelt flakes

Sunflower seed	125 g	Sunflower seed	125 g
Savory with spelt mix	400 g	Savory with spelt mix	400 g
Rye flour type 720	600 g	Rye flour type 720	600 g
Wheat flour type 750	-	Wheat flour type 750	-
Yeast	30 g	Yeast	30 g
Water	1 000 g	Water	1 000 g
Ritesa sourdough	30 g	Ritesa sourdough	30 g
Graphite improver	-	Graphite improver	-
TOTAL	2 185 g	TOTAL	2 185 g

Method:

Mix all ingredients to the desired consistency (kneading time: 3+6 minutes). Dough temperature: 28-30°C. Leave the dough to rest for about 30 minutes. Then divide the dough, shape and allow fermentation for about 40 minutes at 35°C and relative humidity of 70-80%.

Baking temperature: 220°C

Baking time: approximately 35 minutes



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Inventis is 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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