



Szlachecki

BAKERY MIX

for the production of multigrain mixed bakery products

Szlachecki Mix is a bakery mix rich in grains. The use of carefully selected, high-quality ingredients will meet the expectations and satisfy the hunger of even the most demanding enthusiasts of healthy food. Due to its rich composition and multitude of benefits, Szlachecki bread will find its place in the functional food segment.

This is because Szlachecki has a high content of dietary fibre and manganese and is also a source of protein, copper and phosphorus. Szlachecki bread has a crumb full of precious seeds such as malted rye flakes, spelt flakes, chickpea and sunflower seeds and flaxseed. The ready product retains moisture and freshness for a long time.



Easy Baking

- long-lasting freshness of the ready product
- aromatic, malty taste and smell of bread
- possibility to use various recipes



Oryginalny i smaczny chleb, wspierający zdrowy tryb życia

- moist and full of grain crumb
- the bread has a high content of dietary fibre and manganese and is also a source of protein, copper and phosphorus
- the 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.**



Szlachecki Bread

baked in a mold



Szlachecki Bread

baked in a basket



Szlachecki Roll



APPLICATION

30%, i.e., 30 kg of mix for 70 kg of flour (directly into the flour before mixing).

	BREAD BAKED IN A MOLD	BREAD BAKED IN A BASKET	ROLL	
RECIPE	Szlachecki Mix	300 g	300 g	300 g
	Rye flour type 720	500 g	100 g	-
	Wheat flour type 750	200 g	600 g	-
	Wheat flour type 500	-	-	700 g
	Lesaffre yeast	30 g	30 g	35 g
	Salt	25 g	25 g	25 g
	Ritesa	15 g	5 g	-
	Magimix Graphite	-	5 g	5 g
	Water	800 - 830 g	530 - 560 g	520 - 550 g
	TOTAL	1 870 - 1 900 g	1 595 - 1 625 g	1 585 - 1 615 g
PRODUCTION	Kneading (spiral)	8' + 3'	4' + 6'	4' + 6'
	Dough temperature	28 - 30 °C	26 - 28 °C	26 - 28 °C
	1st fermentation (ambient temperature)	20' - 30'	10' - 15'	10' - 15'
	Chunking	as per your choice	as per your choice	as per your choice
	Forming	as per your choice	as per your choice	as per your choice
	2nd fermentation (30 °C / 80%)	30' - 40'	40' - 50'	30' - 40'
	Baking (hearth oven) with evaporation	35' + 10' / 215 - 220 °C	30' / 210 - 220 °C	12' - 13' / 215 - 220 °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!