



INVENTIS®

CREATIVE BAKING SOLUTIONS



- ✓ *attractive rustic appearance of bread*
- ✓ *original and unique aroma and flavor*

BREAD



TRADITIONAL

BAKERY MIX

*for the production
of wheat bread*

TRADITIONAL brings to mind the old homemade breads from a real rural baking oven. This mix allows for the preparation of products based on folk recipes and according to ancient methods – in which time is the most important ingredient. Long proofing of the dough allows you to get a better porous structure of bread, fancy rustic cracks and also ensures long-lasting freshness.

DIRECTIONS FOR USE

10% w stosunku do mąki, czyli 10 kg mieszanki na 100 kg mąki (bezpośrednio do mąki przed mieszeniem).

STORAGE CONDITIONS

Produkt przechowywać w szczelnie zamkniętym opakowaniu, w suchym i przewiewnym miejscu, bez dostępu światła słonecznego (maksymalna temperatura 25°C).

PACKAGING

10 kg bag

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


LESAFFRE

TRADITIONAL

BAKERY MIX

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ADVANTAGES

- ✓ *original taste and aroma of bread thanks to the use of natural wheat sourdough*
- ✓ *attractive rustic appearance of bread*
- ✓ *long-lasting freshness of baked products*
- ✓ *high performance of the mix*



BREAD

RECIPES	Traditional baguette	Traditional bread roll	Traditional bread
Wheat flour type 500	900 g	1 000 g	700 g
Rye flour type 720	100 g	–	300 g
Traditional mix	100 g	100 g	100 g
Yeast	20 g	20 g	20 g
Water	750 g	650 g	800 g
TOTAL	1 870 g	1 770 g	1 920 g
METHOD OF MANUFACTURING			
Kneading	3+5	3+5	3+5
Dough temperature	25-27°C	25-27°C	25-27°C
1st fermentation (on the table)	60'	10'	45'
Division	350 g	95 g	500 g
2nd fermentation	20' → shaping → 40'	30'	15'
Baking (hearth oven)	230°C / 18'	220°C / 10'	230°C / 30'



Inventis 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.

