



INVENTIS®

CREATIVE BAKING SOLUTIONS



- ✓ **long-lasting freshness and flavor of bread**
- ✓ **high-performance mix**

BREAD

EXQUISITE

BAKERY MIX

for the production of aromatic mixed bread with the addition of sunflower and flax seeds

EXQUISITE is a bakery mix with the addition of grains (sunflower seeds make up 20% of the composition, and flax seeds 14%). **Exquisite** is a perfect choice for those who care about good shape and beauty. The bread, enriched with sunflower seeds and flax seeds has an appetizing appearance and a moist crumb full of grains. In addition, a combination of two types of sourdough: wheat and rye gives it a refined taste. Moreover, ready bread has a crispy crust, thanks to which the product stays fresh for a long time. There are many possible ways of decorating baked goods.

DIRECTIONS FOR USE

40% of used flour weight, i.e. 40 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 contains gluten. It may contain trace amounts of: milk and derivatives, eggs and derivatives, soy and derivatives, sesame.





EXQUISITE

BAKERY MIX

do produkcji aromatycznego pieczywa mieszanego z dodatkiem ziaren słonecznika i siemienia lnianego

ADVANTAGES

- ✓ *original recipe enriched with grains*
- ✓ *appetizing appearance and distinctive taste of bread*
- ✓ *long-lasting freshness of baked products*
- ✓ *high quality of the product*
- ✓ *high-performance mix*



BREAD

RECIPES

	Rye-wheat bread	Wheat-Rye bread
Rye flour type 720	800 g	200 g
Wheat flour type 750	200 g	800 g
Mix	400 g	400 g
Yeast	30 g	30 g
Liquid Ritesa	20 g	10 g
Water	1100 g	950 g
TOTAL	2550 g	2390 g

METHOD OF MANUFACTURING

Kneading (spiral)	3+3'	3+6'
Dough temperature	30°C	27-28°C
1st fermentation (ambient temperature)	30'	15'
Division	as requested	as requested
2nd fermentation (proofing cabinet)	35-45'	35-45'
Baking (hearth oven)	220°C / 40-45'	220°C / 30-35'



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.



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

