



INVENTIS®

CREATIVE BAKING SOLUTIONS



- ✓ **rich in folic acid**
- ✓ **high performance, long-term freshness**

BREAD

EXQUISITE

BAKERY MIX

*for the production
of multigrain bread
enriched with folic acid*

Bakery mix for the production of multigrain bread enriched with folic acid. For centuries bread and cereal products have been the most important food. Cereal products should make an important part of a well-composed diet, including bread which is a source of valuable nutrients. Superb bread adds a great variety to the diet as it contains numerous nutrients, including, among others, folic acid, fiber and protein. In addition, the Superb has an extremely attractive appearance and taste, thanks to the content of many grains, such as sunflower seeds, wheat grain, brown flaxseed, sesame, rye grain and thanks to rye and potato flakes.

DIRECTIONS FOR USE

100% of the mix without flour.

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, sesame. It may contain trace amounts of: milk and derivatives, eggs and derivatives, soy and derivatives.

LESAFFRE



EXQUISITE BAKERY MIX

for the production of multigrain bread
enriched with folic acid

✓ **high content of folic acid (331 µg in 100 g of finished product)***

Folate:

- help in the proper production of blood,
- help in the proper functioning of the immune system,
- they contribute to the reduction of tiredness and fatigue,
- they contribute to the growth of maternal tissues during pregnancy

✓ **high content of fiber (6.9 g per 100 g of finished product)**

✓ **source of protein (13 g per 100 g of finished product)**

protein helps in maintaining:

- muscle mass,
- healthy bones.

* 2 slices of Exquisite bread cover the daily demand for folic acid for adults according to NRV ** (200 µg).

** Daily Nutrient Reference Value of vitamins and minerals for adults.



CHLEB

RECIPES	Exquisite	Exquisite rye-wheat bread	Exquisite wheat rolls
Wheat flour type 500	-	-	500
Rye flour type 720	-	500	-
EXQUISITE Mix	1000	500	500
Yeast	30	30	40
Salt	-	10	10
Water	700	800	580
Ritesa sourdough	20	20	-
TOTAL	1750	1860	2010
METHOD OF MANUFACTURING			
Kneading	3'+10'	3'+5'	3'+5'
Dough temperature	27-28°C	29-30°C	26-27°C
Resting	15' - 30'	30'	15'
Division	yes	yes	yes
Chunks shaping	yes, a basket or a pan	yes, a pan	as needed
Main fermentation	40'-50'	40'-50'	40'-50'
Main fermentation parameters	35°C/80%	35°C/80%	35°C/80%
Baking time	40'-50'	40'-50'	15-25'
Baking temperature	220°C with steaming	220°C with steaming	200°C with steaming
Baking	deck oven	deck oven	cyclothermic/rotary



Inventis a complete range of products for bread baking. It allows for creation of varied and tasty recipes for which imagination is the only limit. Inventis is a great tool to ensure customer satisfaction.



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