

COUNTRY-STYLE WITH SPELT

BAKERY MIX
for artisan rye-wheat bread with spelt

The Country-Style with Spelt Bakery Mix enables the production of bread with a traditional, artisanal character and a distinctive, full-bodied flavour. A high proportion of wholemeal spelt flour (56%) ensures that the finished bread is high in fibre (6 g) and high in protein (8.9 g). The addition of deactivated wheat durum and rye sourdough gives the bread a deep aroma and a subtly tangy flavour profile. The presence of whey and milk powder improves crumb structure and supports optimal crust browning. Once baked, the bread reveals a resilient, elastic crumb complemented by a perfectly crisp crust.

BAKE
IT
EASY.

Advantages of the Bakery Mix

- **ease of use** - simple and quick application within a standard production process
- **stability and consistency** - uniform baking quality regardless of production scale
- **good fermentation tolerance** - wide fermentation time flexibility
- **versatility** - suitable for blending with wheat and rye flours

BAKE
FOR
CARE.

Bread Benefits

- **high in fibre** - supports normal digestive function
- **source of phosphorus and copper** - contribute to normal energy metabolism
- **high in protein** - contributes to the maintenance of normal bones
- natural flavour and aroma thanks to the use of sourdough
- wholemeal spelt is a valued source of essential minerals



BAKING WITH LESAFFRE Solutions

Our programme is built around high-quality nutrition and respect for the planet. It carries a clear message: let's take care of ourselves. By nourishing our bodies properly, we can enhance our overall quality of life. What we eat every day matters — and bread, when crafted with quality ingredients and adapted to specific lifestyles or dietary needs, can form the foundation of balanced nutrition and well-being. **Lesaffre is committed to providing every baker with high-quality ingredients to create bread that supports healthier living.**



TIN BREAD

SPOSÓB STOSOWANIA

40% i.e., 40 kg of mix for 60 kg of flour (directly into the flour before mixing).

TIN BREAD		
RECIPE	Country-Style with Spelt Bakery Mix	400 g
	Rye flour type 720	400 g
	Wheat flour type 750	200 g
	Lesaffre yeast	30 g
	Ritesa	10 g
	Water	850 – 900 g
	Total	1890 – 1940 g
PRODUCTION	Kneading (spiral)	5'+5'
	Dough temperature	30°C
	Bulk fermentation (ambient temperature)	20 -30 min
	Scaling	as required
	Shaping	baking tin
	Final proof (30 °C / 80%)	40 - 50 min
	Baking (deck oven) with evaporation	220 - 200°C 35-50 min



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 the date of production

2026.03



By working with Lesaffre, you will reinvent your bakery!