



FARMHOUSE

BAKERY MIX
for the production of wheat-rye bread

The Farmhouse Bread produced with this mix stands out for its exceptional flavour and aroma, achieved through carefully selected ingredients such as potato flakes and roasted onion. This combination gives the baked goods a distinctive, subtly rustic character that perfectly matches modern consumer expectations. The Farmhouse Mix features a clean label, offering added value for consumers seeking simple and transparent ingredient compositions. The finished bread delights with a soft, moist, and even crumb, combined with long-lasting freshness. From a technological perspective, the mix provides enhanced dough tolerance during mechanical processing, significantly simplifying production and ensuring consistent, high-quality results in every batch. An additional advantage is its versatility - the mix performs equally well in the production of both bread and rolls, with the option of recipes with or without roasted onion. Moreover, the baked goods are a valuable addition to the daily diet - they are a source of protein, phosphorus and copper, and are high in manganese.



Advantages of the bakery mix:

- **clean label**
- **enhanced dough tolerance** during mechanical processing
- **consistent** product quality
- **simplified** production process



Bread Benefits:

- **exceptional** flavour and aroma thanks to the addition of potato flakes and roasted onion
- **soft**, moist and even crumb
- **long-lasting** freshness
- **high** in manganese
- **source** of protein, phosphorus and copper



BAKING WITH LESAFFRE solutions

Our programme focuses on high-quality nutrition and protecting the 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 well-being 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.**



FARMHOUSE BREAD



FARMHOUSE BREAD WITH ONION

APPLICATION

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

	FARMHOUSE BREAD	FARMHOUSE BRE-AD WITH ONION	FARMHOUSE ROLL	FARMHOUSE ROLL WITH ONION
RECIPE	Farmhouse Mix	300 g	300g	300 g
	Wheat flour type 500	-	-	700g
	Wheat flour type 750	600g	600g	-
	Rye flour type 720	100g	100g	-
	Yeast	40g	40g	45g
	Ritesa	6 g	6g	-
	Roasted onion	-	50g	-
	Water	620 - 670 g	640 - 690g	510 - 560g
	Total	1666 - 1716 g	1736 - 1786g	1555 - 1605g
	PROCESSING	Mixing (spiral mixer)	4 + 8 min	4 + 8 min
Dough temperature		26 - 28°C	26 - 28°C	26 - 28°C
Bulk fermentation (ambient temperature)		20 min	20 min	10 min
Scaling		as per your choice	as per your choice	as per your choice
Shaping		as per your choice	as per your choice	as per your choice
Final proof (30 °C / 80%)		40 - 50 min	40 - 50 min	45 - 55 min
Baking (deck oven, with evaporation)		25 - 30 min / 200 °C	25 - 30 min / 200 °C	13 - 15 min / 220 °C
				13 - 15 min / 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 the date of production

2026.05



Rediscover your bakery with Lesaffre.