



HOME-STYLE

BAKERY MIX
for the production of mixed bread

HOME-STYLE is a bakery mix that combines modern baking technology with the authentic character of artisan bread. With a low inclusion rate of just 20%, the mix offers an efficient and cost-effective solution for everyday production. The dough delivers excellent processing tolerance, ensuring ease of handling and flexibility throughout the entire production process. Its simple, transparent formulation and user-friendly processing make production quick and straightforward, while ensuring consistent, high-quality results batch after batch.

The result is a rustic loaf with an exceptional flavour and rich aroma, featuring a soft, moist crumb with an attractive open structure.

An additional benefit is its long-lasting freshness, helping the bread maintain its quality for longer.

HOME-STYLE Bread is also high in selenium and a source of protein, manganese, and phosphorus. It is the perfect choice for consumers seeking a combination of great taste, artisanal quality, and nutritional value in their daily diet.



Advantages of the bakery mix:

- low inclusion rate (20%)
- increased dough tolerance during processing
- consistently high-quality results
- simple formulation
- easy processing



Bread Benefits

- exceptional flavour and aroma, enhanced by the addition of milk powder
- soft, moist crumb with attractive, large alveoli
- long-lasting freshness
- authentic rustic appearance
- high in selenium
- source of protein, manganese, and phosphorus
- perfect for consumers of all ages, from active lifestyles to healthy ageing



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 is committed to providing every baker with high-quality ingredients for bread production.**



HOME-STYLE BREAD

METHOD OF USE

20% i.e., 20 kg of mix for 80 kg of flour (add directly to the flour before mixing).

		Home-Style Bread
RECIPE	Home-Style Mix	200g
	Wheat flour type 750	800g
	Lesaffre yeast	25g
	Ritesa / Kontinol paste	5g
	Water	680 - 720g
	Total	1 710 - 1 750g
PROCESSING	Mixing (spiral mixer)	4 + 12 min
	Dough temperature	26 - 28 °C
	Bulk fermentation (ambient temperature)	50 - 60 min
	Scaling	as required
	Shaping	as required
	Final proof (30 °C/80%)	20 - 30 min
	Baking (deck oven, with steam)	32 min / 210 °C decreasing to 190 °C



STORAGE CONDITIONS

Store the product in a tightly closed package, in a dry and well-ventilated place, protected from direct sunlight (maximum temperature: 25 °C).

PACKAGING

25 kg bag

SHELF LIFE

12 months from the date of production

2026.06



Rediscover your bakery with Lesaffre!