



SOURDOUGH CIABATTA

OVERVIEW

A concentrate for producing Sourdough Ciabatta in a rational and cost-effective way and at the same time get a tasty, characteristically bread with a full-bodied taste. Can be used with advantage as a base for other breads such as bread, breakfast bread, baguette and Focaccia.

USAGE

See recipe

INGREDIENTS

WHEAT flour, sugar, dried WHEAT sourdough, ascorbic acid (E300), enzyme, gluten, malt flour (BARLEY)

PACKAGING

Code	Size	Type	Palletisation
393801	20 kg	Bag	36x20 kg /pallet

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,450.00
Energy (kcal)	350.00
Fat (g)	1.50
of which saturated (g)	<0.5
Carbohydrate (g)	71.00
of which saccharides (g)	5.00
Protein (g)	10.00
Sodium (g)	<0.5
corresponds to approx (g salt)	0.00

METHOD

Group Bread	
Ingredient	KG
Water	1.200
Wheat flour	1.300
Bakels Sourdough Ciabatta	0.140
Bakels Dry Yeast	0.013
Salt	0.035
Total Weight:	2.688



STORAGE

Dry and not above 25°C (max
65% relative humidity)



SHELF LIFE

180 days, 270 days



TYPE

Powder



ALLERGENS

Gluten (wheat, barley)



CATEGORY

Bread Mixes & Concentrates



FINISHED PRODUCT

Baguette, Bread, Breakfast bread,
Chilled dough, Ciabatta, White bread



BRANDS

Bakels



FUNCTION

Efficiency