



SOURDOUGH CIABATTA

OVERVIEW

A concentrate for the production of sourdough ciabatta.
Also suitable for a variety of other baking variants such as loaves, brackets, baguettes and fo

INGREDIENTS

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

PACKAGING

Code	Size	Type	Palletisation
	20 kg	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,200.00
Energy (kcal)	280.00
Fat (g)	1.00
Carbohydrate (g)	58.00
of which saccharides (g)	5.00
Protein (g)	8.50
Sodium (g)	7.50
Salt (g)	18.78

METHOD

Group 1		
Ingredient	KG	%
Wheat flour	1,400.000	90.00
Water	1,250.000	81.00
Bakels Sourdough Ciabatta	140.000	10.00
Bakels Dry Yeast	13.000	0.80
Total Weight: 2,803.000		



STORAGE

Dry conditions, room temperature up to 25°C, relative humidity max 65%.



SHELF LIFE

270 days



TYPE

Powder



ALLERGENS

Gluten (wheat, barley)



CATEGORY

Bread Mixes & Concentrates



FINISHED PRODUCT

Baguette, Ciabatta, Focaccia, Rolls



BRANDS

Bakels