



Version: 27.05.25

Dinalux

Top

Dinalux flour stands out for its high absorption capacity, ensuring well-hydrated dough that is easy to work with. It offers exceptional freshness and a delicious taste that enhances all baked goods. Its neutral smell and white to slightly cream color make it a versatile ingredient, ideal for a wide variety of applications.

FLOUR

Ingredients: Wheat flour, rye flour, wheat gluten, micronized wheat germ, emulsifiers: E471 - E481, malted wheat flour, enzymes (hemicellulases, alpha-amylase), antioxidant: ascorbic acid E300

Ash content: 750

Absorption: ± 64l

Allergens: Cereals containing gluten (wheat, rye, malt)

NUTRITIONAL VALUE (PER 100 G)

Energy kcal: 349

Energy kJ: 1483

Carbohydrates: 71.5g

Fat: 1.5g

Protein (Nx6.25): 12.5g

Dietary fiber: 2.7g

* Figures depend on the new harvest.

BREAD

Odour: Neutral

Colour: White or slightly cream

PACKAGING

25 kg



RECIPE

Main ingredients

DINALUX: 10kg

Water*: ± 6,4 l

Yeast: 250g

Salt: 170g

Kneading

Normal: 20'

Spirale: 1° speed 3'

2° speed 6'

Quick kneading 2'15"

Dough temperature 25 °C - 27 °C

Resting and proofing time

1st rest 20'

2nd rest 20'

Final proof 45'-60'

Proofing temperature 32°C

Relative humidity 80%

Baking

Baking temperature: 220°C

Baking time: 35'-45'

Notes

For special bread, add the required ingredients in accordance with legal regulations.

* The addition of water depends on the new harvest.

