



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

Main ingredients

DINALUX:	10kg
Water*:	± 6,4 l
Yeast:	250g
Salt:	170g

RECIPE

Resting and proofing time

1st rest	20'
2nd rest	20'
Final proof	45'-60'
Proofing temperature	32°C
Relative humidity	80%

Kneading

Normal:	20'
Spirale: 1° speed	3'
2° speed	6'
Quick kneading	2'15"
Dough temperature	25 °C - 27 °C

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.

