



Version: 27.05.25

DINAMIC

Top

Dinamic flour is characterized by its exceptional freshness and high absorption capacity, ensuring consistent, high-quality results. Its neutral odor and white to slightly cream color make it a versatile flour, suitable for many baking 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:	± 63l
Allergens:	Cereals containing gluten (wheat, rye, malt)

NUTRITIONAL VALUE (PER 100 G)

Energy kcal:	350
Energy kJ:	1486
Carbohydrates:	71.6g
Fat:	1.7g
Protein (Nx6.25):	12.0g
Dietary fiber:	2.8g

* Figures depend on the new harvest.

BREAD

Odour:	Neutral
Colour:	White or slightly cream



PACKAGING

25 kg

Main ingredients

DINAMIC:	10 kg
Water*:	± 6,3 l
Yeast:	250 g
Salt:	170 g

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'
Fast kneading	2'15"
Dough temperature	25 °C - 27 °C

Baking

Baking temperature:	220 °C
Baking time:	35' - 45'

Notes:

For special bread, add the necessary ingredients in accordance with legal requirements.

* The amount of water added depends on the new harvest.

