



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

Absorbtion: ± 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



RECIPE

Main ingredients

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

Kneading

Normal: 20'
Spirale: 1° speed 3'
2° speed 6'
Fast 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 necessary ingredients in accordance with legal requirements.

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

