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Supercroustillant

specials

Super-Crispy Flour is a technical wheat flour enriched with gluten, enzymes, and emulsifiers, ideal for making breads with a thin, crispy crust. Thanks to its high protein content and the addition of dextrose, it ensures excellent dough development, a light crumb, and a nice white color. Suitable for demanding production, it is perfectly adapted for specialty breads when ingredient additions are adjusted according to legislation.

FLOUR

Ingredients: Wheat flour, wheat gluten, Emulsifiers E471, E472e, E481, Dextrose, Malted wheat flour, Alpha-amylases (wheat), Hemicellulases (wheat), Ascorbic acid E300

Allergens: Cereals containing gluten (Wheat, Malt)

VALEUR NUTRITIVE (PER 100 G)

Energy kcal:	338
Energy kJ:	1435
Carbohydrates:	67,2 g
Fats:	1,6 g
Proteins (Nx6,25):	13,8 g
Fibers:	2,5 g

*The numbers depend on the new harvest.

BREAD

Crumb: Light
Colour: White

PACKAGING

25 kg



Main ingredients:

SUPERCROUSTILLANT:	10 kg
Water*:	± 6,2 l
Yeast:	500 g
Salt:	170 g

Kneading

Normal:	20'
Spiral:	1° speed 3'
	2° speed 7'
Fast mixing:	3'
	2° speed 10'
Dough temperature:	23 °C - 25 °C

RECIPE

Rising time

1° proof:	15'
2° proof:	10'
Final proof:	60'
Rising temperature:	32 °C
Relative humidity:	90%

Baking

Baking temperature:	230°C
Baking time:	20'

*The addition of water depends on the new harvest.

