



Version: 27.05.25

# Quattro

classics

QUATTRO flour provides an elastic and strong dough, suitable for making breads with a light, white crumb. Its absorption allows good dough hydration for voluminous and airy breads. The resulting bread is white or slightly creamy in color with a neutral aroma, making it ideal for all kinds of bakery preparations.

## FLOUR

Ingredients: Wheat flour, malted wheat flour, Enzymes: hemicellulases, alpha-amylase, Ascorbic acid E300.

Ash content: 680mg/100g

Absorption: ± 59 l

Allergens: Cereals containing gluten (Wheat, Malt)

## VALEUR NUTRITIVE (PER 100 G)

Energy kcal: 335

Energy kJ: 1424

Carbohydrates: 69,8 g

Fats: 1,1 g

Proteins (Nx6,25): 11,6 g

Fibers: 2,5g

\* The values depend on the new harvest.

## BREAD

Odour: Neutral

Colour: White or slightly cream

## PACKAGING

25 kg



## RECPE

## NOTES

High tolerance and large volume.

### Main ingredients

|         |         |
|---------|---------|
| QUATTRO | 10 kg   |
| Water*: | ± 5,9 l |
| Yeast:  | 250 g   |
| Salt:   | 170 g   |

### Kneading

|                    |               |
|--------------------|---------------|
| Normal:            | 20'           |
| Spiral:            | 1° speed 3'   |
|                    | 2° speed 6'   |
| Fast mixing:       | 2'15"         |
| Dough temperature: | 25 °C - 27 °C |

### Resting and proofing time

|                       |           |
|-----------------------|-----------|
| 1° proof:             | 20'       |
| 2° proof*:            | 20'       |
| Final proofing**:     | 45' - 60' |
| Proofing temperature: | 32 °C     |
| Relative humidity:    | 80%       |

### Baking

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

### Notes

For the specialty bread, add the necessary ingredients according to legal requirements.

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

