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Superbaguette

specials

Ideal flour for making "Belgian" baguettes. It produces a compact yet light crumb with a perfect white color. Its texture allows you to make bread that is crispy on the outside and soft on the inside, for delicious, professional-quality baguettes.

FLOUR

Ingredients:	Wheat flour, wheat gluten, wheat germ, emulsifiers E471, E472e, E481, malted wheat flour, enzymes: amylases (wheat), hemicellulases (wheat), antioxidant: ascorbic acid E300
Structure:	Fine powder
Allergènes:	Céréales contenant du gluten (Blé, Malt)

NUTRITIONAL VALUE (PER 100 G)

Energy kcal:	339
Energy kJ:	1439
Carbohydrates:	69,0g
Fat:	1,6g
Protein (Nx6.25):	12,2g
Dietary fiber:	2,7g

* Figures depend on the new harvest.

BREAD

Crumb:	Lightweight
Colour:	White



PACKAGING

25 kg

Main ingredients

SUPERBAGUETTE	10 kg
Water*	6,4 l
Yeast	250 g
Salt	170 g

RECIPE

Resting and proofing time

1st rest	30'
Weigh	350g
2nd rest	30'

Shape with the machine. Place in baguette nets or let rest between floured couche cloths.

Final proof 1 ou 30' à 28°C
 Baguettes on deck oven: place on baking boards and bake with steam

Baking

Rotary oven with steam:	230 °C ± 22'
Deck oven with steam:	220 °C ± 22'

* The addition of water depends on the new harvest.

