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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	NUTRITIONAL VALUE (PER 100 G)
Ingredients: Wheat flour, wheat gluten, wheat germ, emulsifiers E471, E472e, E481, malted wheat flour, enzymes: amylases (wheat), hemicellulases (wheat), antioxidant: ascorbic acid E300	Energy kcal: 339
Structure: Fine powder	Energy kJ: 1439
Allergènes: Céréales contenant du gluten (Blé, Malt)	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

Kneading

Spirale:	1° speed	3'
	2° speed	6'
Diosna:	1° speed	5'
	2° speed	10'
Dough temperature	24 °C - 25 °C	

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.

