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# Dina 100

Top

DINA 100 flour is ready to use and has a long shelf life. It contains large bran particles, giving it a medium-sized crumb and a brown color, ideal for rustic and nutritious breads.

## FLOUR

Ingredients:	Wheat flour, wheat bran, wheat gluten, emulsifiers E471, E472e, E481, wheat germ, toasted malted barley flour, malted wheat flour, colorant: E150c, Barley malt extract, Enzymes: Amylase (wheat), Lipase (wheat), Xylanase (wheat), Antioxidant: Ascorbic acid E300, Acidifier: E270
Structure:	Powder with bran
Allergens:	Cereals containing gluten (Wheat, Malt) May contain traces of Soy and Sesame

## NUTRITIONAL VALUE (PER 100 G)

Energy kcal:	338
Energy kJ:	1428
Carbohydrates:	60,0 g
Fats:	2,2 g
Proteins (Nx6.25):	13,8 g
Dietary fibers:	11,6 g

\*The values depend on the new harvest.

## BREAD

Crumb:	Medium-sized
Colour:	Brown



## PACKAGING

25 kg

## Main ingredients

DINA 100	10 kg
Water (71 %)*	± 7,2 l
Yeast	250 g
Salt	170 g

## Preparation

- Mix the flour, water, and yeast at first speed.
- Then add the salt and mix at second speed.
- Optionally add the fat at the end of kneading to achieve a finer structure.

## Kneading

Fast kneading	3'
Spirale 1° speed	5'
2° speed	6' - 8'
Diosna 1° speed	5'
2° speed	13' - 15'
Mixer - Stirrer 1° speed	3'
2° speed	12'
Dough temperature	26 °C - 28 °C

## RECIPE

## Resting and Fermentation Time

Bulk rest	15'
1st rest	15'
2nd rest	15'
Relaxation	45' - 60'
Proofing	
Fermentation temperature	32 °C - 34 °C
Relative humidity	75 % - 85 %

## Baking

Température de cuisson:	220 °C
Temps de cuisson:	45'

## Remarks

- Depending on the desired volume and structure, a final proofing rest may be skipped.
- For a specialty bread, add the necessary ingredients according to legal requirements.

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

