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Astra

classics

Astra flour, the strongest in the range, stands out for its high protein content and excellent absorption capacity. Its composition, enriched with wheat gluten and natural enzymes, ensures a supple and airy dough, providing optimal rise for small bakery products. Its white to slightly cream color and neutral smell make it a versatile ingredient, perfectly suited to the demands of professional recipes.

FLOUR		NUTRITIONAL VALUE (PER 100 G)	
Ingredients: Wheat flour, Wheat gluten, Malted wheat flour, Enzymes (hemicellulases, alpha-amylase), Antioxidant: Ascorbic acid E300		Energy kcal:	336
		Energy kJ:	1425
		Fats:	1,1 g
		Fibers:	2,5 g
		Carbohydrates:	67,7 g
		Proteins (Nx6,25):	13,7 g
Ash content:	680		
Absorption:	+ 60 l		
Allergens:	Cereals containing gluten (Wheat, Malt)		

* Values depend on the new harvest.

BREAD

Odour: Neutral
Colour: White or slightly cream

PACKAGING

25 kg



RECIPE

NOTES

The strongest in the range, allows for highly risen small bakery products.

Main ingredients

ASTRA:	10 kg
Water:	± 6 l
Yeast:	500 g
Salt:	170 g
Improver:	250 g

Kneading

Normal:	18'
Spirale:	1° speed 4'
	2° speed 6'
Dough temperature:	24 °C - 25 °C

Resting and Proofing Times

1° rest:	10'
2° rest*:	10'
Final proof**:	± 60'
Proofing temperature:	32 °C
Moisture:	80%

Baking

Baking temperature:	220 °C
Baking time:	±18' avec vapeur

Notes

For specialty bread, add the required ingredients according to legal provisions.

- * The addition of water depends of the new harvest.
- * Weigh: e.g. 1800g/30 pieces.
- * Round with the machine, place on trays or shape into sticks.

