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Quartz

classics

Quartz flour from the "Classics" range stands out for its (partially) whole grain character, which gives your recipes a distinctive flavor and excellent nutritional value. It can be used on its own or combined with other flours to diversify recipes and enrich the taste of bread.

FLOUR

Ingredients: Wheat flour, wheat bran, wheat gluten, malted wheat flour, enzymes (hemicellulases, alpha-amylase), antioxidant: ascorbic acid E300

Structure: 75% partially whole wheat flour enriched with coarse wheat pieces

Wholegrain: 75%

Allergens: Cereals containing gluten (wheat, malt)
 May contain traces of soy and sesame

NUTRITIONAL VALUE (PER 100 G)

Energy kcal:	301
Energy kJ:	1276
Fat:	1.8g
Dietary fiber:	12.1g
Carbohydrates:	58.1g
Protein (Nx6.25):	13.0g

* Figures depend on the new harvest.

BREAD

Crumb: Coarse and compact

Colour: Dark

PACKAGING

25 kg



RECIPE

Main ingredients

QUARTZ:	10Kg
Water*:	± 6,3 l
Yeast:	250 g
Salt:	170 g

Preparation

- Mix the flour, water, and yeast on speed 1.
- Then add the salt on speed 2.
- If desired, add the fat at the end of kneading to obtain a finer texture and better preservation.

Kneading

Fast kneading	3'
Spirale 1° speed	4'
2° speed	6'
Diosna 1° speed	5'
2° speed	
Mixer - Blender	12'
1° speed	3'
2° speed	12'
Dough temperature	26 °C - 28 °C

NOTES

The 'Classics' flours are a range of wholemeal or partially wholemeal flours. If desired, the 'Classics' flours can always be mixed with other flours.

Proofing time

Bulk fermentation:	1) 15' 2) 15'
Rest:	15'
Final proof:	45' - 60'
Proofing temperature:	32 °C - 34 °C
Relative humidity:	75% - 85%

Baking

Baking temperature:	220 °C
Baking time:	45'

Notes

Depending on the desired volume and structure, one proofing stage can be omitted.

Adding 2% fat emulsion has a positive effect on the softness and structure.

For specialty bread, add the necessary ingredients in accordance with legal requirements.

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

