



Version: 27.05.25

DINASUPER

Top

DINASUPER flour stands out for its long shelf life and great taste, guaranteeing delicious and durable finished products. Thanks to its high absorption capacity and great tolerance, it performs excellently in baking. Its neutral smell and white color make it a versatile flour suitable for many applications.

FLOUR		NUTRITIONAL VALUE (PER 100 G)	
Ingredients:	Wheat flour, rye flour, wheat gluten, micronized wheat germ, emulsifiers: E471 - E481, malted wheat flour, enzymes (hemicellulases, alpha-amylase), antioxidant: ascorbic acid E300	Energy kcal:	349
Ash content:	750	Energy kJ:	1481
Absorbtion:	± 65 l	Carbohydrates:	71.0g
Allergens: :	Cereals containing gluten (wheat, rye, malt)	Fat:	1.4g
		Protein (Nx6.25):	13.1g
		Dietary fiber:	2.7g

* Figures depend on the new harvest.

BREAD

Odour: Neutral
Colour: White

PACKAGING

25 kg



RECETTE

Main ingredients

DINASUPER:	10kg
Water*:	± 6,5 l
Levure:	250g
Sel:	170g

Kneading

Normal:	20'
Spirale: 1° speed	3'
2° speed	6'
Fast kneading	2'15"
Dough temperature	25 °C - 27 °C

Resting and proofing time

1st rest	20'
2nd rest	20'
Final proof	45'-60'
Proofing temperature	32°C
Relative humidity	80%

Baking

Baking temperature:	220°C
Baking time:	35'-45'

Notes

If fats and/or other additives are used, water absorption may decrease depending on the quantity.

For special bread: 2% fat. If an active improver is used, then 1% fat and 1% of another active bread improver.

For rolls, sandwiches, and other products, the usual recipe is kept, and only the addition of water is increased.

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

