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## Sanis

specials

SANIS flour stands out for its exceptional shelf life and light, delicate aroma. It has a brown color and neutral crumb, ensuring balanced, consistent bread.

### FLOUR

Ingredients:	Wheat flour, rye flour, wheat bran, pumpkin seeds, sunflower seeds, brown flax seeds, wheat gluten, emulsifiers E471, E472e, E481, Wheat germ, Malted wheat flour, Enzymes: Amylases (wheat), Hemicellulases (wheat), Ascorbic acid E300
Structure:	Dark brown powder with seeds
Wholegrain:	51%
Allergens:	Cereals containing gluten (wheat, rye, malt) May contain traces of soy and sesame

### NUTRITIONAL VALUE (PER 100 G)

Energy kcal:	354
Energy kJ:	1499
Carbohydrates:	59.2g
Fat:	7.6g
Protein (Nx6.25):	13.5g
Dietary fiber:	7.1g

\* Figures depend on the new harvest.

### BREAD

Odour:	Neutral
Colour:	Brown
Crumb:	Lightweight and flexible



### PACKAGING

25 kg

### Main ingredients

CT SANIS	10 kg
Water*	± 6 l
Yeast	300 g
Salt	170 g

### RECIPE

### Resting and proofing time

1st rest	15'
2nd rest	15'
Final proof	45' - 60'
Proofing temperature	32 °C
Relative humidity	80%

### Kneading

Normal	15'
Spirale:	4'
1° speed	4'
2° speed	4'
Fast kneading	2'30"
Dough temperature	25 °C - 27 °C

### Baking

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

### Notes

- For special bread, add the necessary ingredients according to legal requirements.
- This bread remains soft.

\*The addition of water depends on the new harvest.

