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# Magistique

classics

Magistique Flour is an enriched wheat flour, specially designed for artisanal and industrial breadmaking. Thanks to its technical composition, including enzymes, emulsifiers, and antioxidants, it ensures excellent dough stability and a consistent final result, ideal for producing crispy baguettes with a light crumb. Suited to modern production methods, it combines performance and reliability for demanding professionals.

### FLOUR

**Ingredients:** Wheat flour, Dextrose, Emulsifiers E471, E472e, L-Cysteine E920, Malted wheat flour, Enzymes (hemicellulases, alpha-amylase), Ascorbic acid E300.

**Structure:** Fine powder

**Allergens:** Wheat, may contain traces of Rye and Spelt

### VALEUR NUTRITIVE (PER 100 G)

**Energy kcal:** 342

**Energy kJ:** 1451

**Carbohydrates:** 69,6 g

**Fats:** 1,6 g

**Proteins: (Nx6,25):** 10,9 g

**Fibers:** 3,1 g

\* The figures depend on the new harvest.

### BREAD

**Odour:** Neutral

**Colour:** White or beige

### PACKAGING

25 kg



### BAGUETTE

#### Main ingredients

MAGISTIQUE	10 kg
Water*:	± 6,2 l
Yeast:	250 g
Salt:	170 g

#### Kneading

Spiral:	1° speed	3'
	2° speed	6'
Slow keading:	± 15'	

Température de la pâte: 24 °C - 25 °C

### RECIPE

#### Resting and proofing time

Bulk fermentation:	15'
Weigh:	350 g
Stretch halfway	
2° repos	20'

Stretch halfway

Place in baguette baskets, for rotary ovens

Or

Between couche cloths, for deck ovens

Final proof: ± 90'

Place the baguettes for deck ovens on baking mats and make slashes.

Also score the baguettes for rotary ovens.

#### Baking

Baking temperature:	220 °C
Baking time:	± 23'

(for 350 g breads)

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

