



Version: 27.05.25

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



RECIPE

Kneading

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

Température de la pâte: 24 °C - 25 °C

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.

