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Dina 25

specials

DINA 25 flour is ready to use and offers long shelf life. Enriched with crushed wheat grains, it produces a light crumb and a very light brown color, ideal for authentic and flavorful breads.

FLOUR

Ingredients:	Wheat flour, Milled, Wheat gluten, Emulsifiers: E471 - E472e - E481, Wheat germs, Malted wheat flour, Enzymes (hemi-cellulases, alpha-amylase), Antioxidant: Ascorbic acid E300
Structure:	Partially whole wheat flour (25%) with crushed wheat grains
Allergens:	Cereals containing gluten (Wheat, Malt) May contain traces of Soy and Sesame

NUTRITIONAL VALUE (PER 100 G)

Energy kcal:	340
Energy kJ:	1442
Carbohydrates:	69,2 g
Fats:	1,7 g
Proteins (Nx6.25):	11,8 g
Dietary fibers:	4,5 g

* The values depend on the new harvest.

BREAD

Crumb:	Light
Colour:	Very light brown

PACKAGING

25 kg



Main ingredients

DINA 25	10 kg
Water (61%)*	± 6,1 l
Yeast:	300 g
Salt:	170 g

Main ingredients

- Mix the flour, water, and yeast at first speed;
- Then add the salt and mix at second speed;
- Optionally add the fat at the end of kneading to achieve a finer structure.

Kneading

Fast mixing	3'
Spirale 1° speed	3'
2° speed	6' - 8'
Diosna 1° speed	5'
2° speed	15'
Mixer - Stirrer 1° speed	3'
2° speed	10'

RECIPE

Resting and proofing time

Bulk rest	
1st rest	15'
2nd rest	15'
Relaxation	15'
Proof	45' - 60'
Fermentation 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, a bulk rest can be omitted.
- For a special bread, add the necessary ingredients according to legal requirements.

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

