



Farine Doré

Specials

Version: 27.05.25

FARINE DORE is ideal for baking in a rotary or deck oven, producing delicious and visually appealing bread. Its fine powder allows for the making of baguettes with a uniform, compact crumb and a golden, crispy crust.

FLOUR

Ingredients: Wheat flour, Wheat gluten, Malted wheat flour, Enzymes: Amylase (wheat), Xylanase (wheat), Lipase (wheat), Glucose oxidase (wheat), Ascorbic acid E300.

Structure: Poudre fin

Allergens: Céréales contenant du gluten (Blé, Malt)

NUTRITIONAL VALUE(PER 100 G)

Energy kcal:	341
Energy kJ:	1446
Carbohydrates:	68,8 g
Fats:	1,5 g
Proteins (Nx6,25):	11,6 g
Fibers:	2,9 g

*The figures depend on the new harvest.

BREAD

Crumb: Uniform and compact crumb
Colour: Cream

PACKAGING

25 kg

Main ingredients

FARINE DORÉ	5 kg
Water*:	3,1 l
Yeast:	125 g
Salt:	85 g

Kneading

Spiral:	1° speed	3'
	2° speed	6'
Diosna:	1° speed	5'
	2° speed	10'
Dough temperature:	27 °C	



RECIPE

Resting and proofing time:

Rest:	30'
Weigh:	350 g and gently shape by hand

Second rest:	30'
--------------	-----

Shape using the machine

For a rotary oven: place the baguettes in baguette trays, or for a deck oven, let the baguettes rise between well-floured cloths.

Final proof: ± 1 h 30 at 28 °C

Before baking, for a deck oven: place the baguettes on the baking mats and make the slashes; for a rotary oven: also make slashes on the baguettes.

Baking

Rotary oven:	230 °C ± 22'
Deck oven	220 °C ± 22'
With steam	

