



## VITAMAIS EASY 10

Excellent mix to make tasty bread, focaccia, breadsticks and snacks made from puffcorn, sunflower seeds and extra-virgin olive oil. Its special composition gives end product excellent flavour and aroma and the presence of extra-virgin oil enhances taste and the crumbly texture.

### PRODUCT DETAILS

COD 01080451

CLAIMS

### DIRECTIONS FOR USE

VITAMAIS EASY BREAD

VITAMAIS EASY kg 10

Water kg 4.5-5

Yeast g 300

Kneading time: 4 minutes on first speed and another 8-10 minutes on second speed (with spiral kneading machine)

Dough temperature: 26-27° C

Resting time: 10-15 minutes at 22-24° C

Weight Scaling: 60g to 300g pieces

Shaping: roll as desired

Leavening: 50-60 minutes at 28-30° c with a 70-80% relative humidity

Baking: 20 minutes at 220-230° C for 60g pieces, 30 minutes for 300g pieces.

**KNEADING:** 12-14 minutes kneading time refers to spiral kneading machines, those with plunging arms require a longer time; anyhow continue kneading until you obtain a smooth and elastic dough.

**RESTING TIME:** allow the dough to rest for 10-15 minutes at 22-24° C and divide it in the desired parts.

**SHAPING:** roll in order to form loaves of the desired shape, then decorate with MAIS DECO.

**LEAVENING:** place in a leavening chamber at 28-30° C with a 70-80% relative humidity for 50-60 minutes.

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS



BAKING: 18-20-minutes at 220-230° C. We suggest you open the valve towards the end of the baking process in order to allow the bread to dry properly.

#### **TECHNICAL DENOMINATION**

semi-finished product for the preparation of corn bread with sunflower seed and extra-virgin olive oil.