



Pane Capricciosa

concentrate to produce mediterranean breads

Premix for savoury Italian style breads like Ciabatta, Baguettes and Focaccia, as well for loaf breads and rolls of different shapes.

Easy to handle - professional bread qualities.

Amazingly spiced with Mediterranean flavour. Contents onions, red bell peppers, garlic, celery and our special shot parsley for the fresh herb taste.

Dosage: 30%



Recipes	Breads & Rolls	Ciabatta	Focaccia
Wheat flour	7.000 kg	7.000 kg	7.000 kg
Pane Capricciosa	3.000 kg	3.000 kg	3.000 kg
Fresh yeast	0.400 kg	0.250 kg	0.250 kg
Or dry yeast	(0.130 kg)	(0.090 kg)	(0.090 kg)
Oil	---	0.500 kg	0.500 kg
Water	6.000 kg	7.000 kg	6.000 kg
Total dough quantity	16.400 kg	17.750 kg	16.750 kg

Mixing slow+fast	2 min.+ 7 min.	2 min.+ 9 min.	2 min.+ 8 min.
Dough temperature	26°- 27°C	25°C	25°C
Rest time	10 min.	120 min.	30 min.
Scaling weight	500 g for breads 2100 g for rolls	16 x 300 g = 4.800 kg	150 – 250 g
Interim proof	10 min. divide & hand round	---	60 min. press in form
Fermentation.	50 min.	25 min.	---
Baking temp.	230°C	230°C	230°C
Baking time	25 min.	25 min.	12 min.

Packaging: 25 kg bags with PE-liner

1 pallet = 30 bags = 750 kg

Store in a cool and dry place (18°C max)

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Ingredients: Wheat flour, wheat malt, dried onions, dried peppers, iodized salt, dried wheat sour dough, sugar, lecithine E322, dried extract from barley malt, vegetable oil (rapeseed origin), dried parsley, vegetable soup bouillon (iodized salt, maltodextrine, extract from yeast, cane sugar, palm oil, onion, celery, garlic, mace), sodium diacetate E262, calcium phosphate E341, enzymes (vegetable origin), ascorbic Acid E300