

TopBake Ciabatta 10%

Baking concentrate for Ciabatta

Characteristics

TopBake Ciabatta 10% is a baking concentrate for the production of Italian style Ciabatta bread. It has a unique taste as olive oil is an essential part of the premix which results in various advantages:

- original taste
- improved shelf life
- good pore structure with a soft even crust
- shorter bulk fermentation time
- improved machinability (less stickiness, easy cleaning)

Recipe

	200 g	TopBake Ciabatta 10%
	1800 g	Wheat flour
	40 g	Yeast
	1450-1500 ml	Water (cold)

Make-up of dough

- All ingredients should be mixed in a spiral mixer for 3 min at slow speed and 12 min at fast speed
- Dough temperature should not exceed 23-25 °C
- For fermentation (55 min) the dough should be put in a plastic receptacle, which has been greased with oil.
- Divide dough in pieces of 400-550 g
- Prove 60 min.
- Baking temperature 230 °C falling to 210 °C with vapour
- Baking time approx. 35-40 min.

Remarks

10 % represents the dosage of the standard version of **TopBake Ciabatta 10%**. If desired, it can be adjusted to your specific requirements within a certain range. Please ask our responsible area sales manager.

Storage and shelf life

If stored cool and dry the product keeps its properties at least 12 months.

Packaging

Multilayer paper bag, 25 kg net

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