



DELIChIA 50

Recipe

Rietmann DeliChia 50	5.000 kg
Wheat flour	5.000 kg
Yeast	0.300 kg
Water	approx. 6.500 kg
Total	16.800 kg

Processing

Kneading	4 min. 1st speed (slow) 7 - 9 min. 2nd speed (fast)
Dough temperature	26 °C / 79 °F
Floor time	30 min.
Scaling weight	450 g
Final Proofing	40 - 50 min.
Baking	220 - 240 °C / 430 - 465 °F
Baking time	25 -27 min.

This product is particularly suitable for long-term dough process.

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