



FJORD 50

Recipe

Rietmann Fjord 50	5.000 kg
Wheat flour	5.000 kg
Yeast	0.300 kg
Water	approx. 6.200 kg
Total	16.500 kg

Processing

Kneading	4 min. 1st speed (slow) 6 - 8 min. 2nd speed (fast)
Dough temperature	24 - 26 °C / 75 - 79 °F
Floor time	20 min.
Scaling weight	400 g
Final Proofing	40 - 50 min.
Baking	240 °C falling to 220 °C / 465 °F falling to 430 °F
Baking time	35 min.

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

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