



magimix®



Baking
Improver

Formstabil Special 1,2% BIO

Improver for rye-wheat and wheat-rye bread production
In BIO/organic quality.

Advantages:

- suitable for the production of organic-certified bread
- Improves dough stability during proofing
- positively influences the baking process
- increases crumb porosity and thus the overall volume of the product.
- extends the shelf life of finished products

Dosage:

1,2 % on flour weight

Ingredients:

wheat fibre BIO; rye flour BIO; enzymes; flour treatment agent: L-ascorbic acid.

Packaging:

20 kg (bag with PE layer)

Storage conditions:

temperature up to 25 °C and relative humidity up to 70 %

Shelf life:

9 months in original packaging



BIO Rustic Bread (1000 g)

	Weight
Wheat flour T 1000 BIO	50 kg
Rye flour T 930 BIO	37 kg
BIO whole grain rye sourdough	20 kg
Baker's yeast	2,5 kg
Salt	2 kg
FORMSTABIL SPECIAL 1,2% BIO	1,2 kg
Caraway	0,6 kg
Water	70 kg
Total	183,3 kg

Technological parameters

Mixing	3+6 min
Dough temperature	approx. 28 °C
Resting	cca 25 min
Dividing	1150 g
Shaping	bread
Proofing	55-65 min / 35 °C / 75 %
Baking	60-70 min / 260-180 °C

Nutritional data (average values per 100 g of product produced according to the recipe):

energy value	929 kJ / 219 kcal
fats	1,1 g
of which saturates	0,1 g
carbohydrates	43,0 g
of which sugars	1,4 g
fibre	4,7 g
protein	7,3 g
salt	1,2 g