



**CHALKIDIKI
FLOUR MILLS SA**



QUALITY CONTROL LABORATORY
traditional quality

White bread “Chalikidi”

*for spiral mixer, conical rounds,
volumetric divider and dough moulding machinery*

	Ingredients	Quantity
1	Flour DURASOFT	10000 g
2	Yeast	250 g
3	Salt	180 g
4	Water (2°C only)	6000 g
5	Improver Super impression	700 g

PROCEDURE

Mix all the ingredients to well-developed dough for 5' at first speed and 4' at the second speed.

Cut, mold and proof at 37° C with 70-80% H for 45-60'.

Bake with steam at 220° C for 35' approx.

Notice:

- *We can add 5-25% of sourdough for more flavor and aroma.*
- *To avoid the softening of the crust, bake at 210° C for 40' with the tupper open the last 10 minutes.*
- *During the winter season, you must raise the temperature of the water and the proofer.*
- ***The dough must always have a temperature of 25° C when removing from the mixer, otherwise the dough will harden.***
- *The dough can stay at least for 25 minutes without hardening.*
- *The recipe is prepared in a controlled environment of 25° C with the use of a dump spiral mixer, conical rounds, volumetric divider and dough moulding machinery.*