



**CHALKIDIKI
FLOUR MILLS SA**



QUALITY CONTROL LABORATORY
traditional quality

Loaf “TO KARVELI”

	Ingredients	Quantity	Percentage
1	Flour “Karveli”	10000 g	100%
2	Salt	200 g	2%
3	Yeast	100 g	1%
4	Sourdough	4000 g	40%
5	Water (cold)	6700 g	67%
6	Improver Super Impression (optional)	100 g	1%

PROCEDURE

Slow mixers:

Add all the ingredients in the mixer with 6 litres of water. Add the rest of the water during the mixing procedure, progressively.

Mixing time: 20-30 minutes depending on the quantity of the ingredients.

Fast Mixers:

Dough temp: 28° C

Mixing time: 10 minutes slow + 5 minutes fast

Resting time: 40 minutes on the bench

Dough weight: Equal or greater than 1000 g

Proof time: 50 minutes (approx.), at 33° C with 70% humidity

Baking temp.: 220° C at the beginning of baking without steam for 15 minutes and then at 205° C for another 40 minutes for loaves of pound.