



**CHALKIDIKI
FLOUR MILLS SA**



QUALITY CONTROL LABORATORY
traditional quality

Campagne

	Ingredients	Quantity
1	Flour DURASOFT	9000 g
2	Whole grain flour or Sicalisio rye bread	1000 g
3	Concentrate Pain Rustique	800 g
4	Salt	200 g
5	Yeast	250 g
6	Water	6500-6800 g

PROCEDURE

Dough temp: 24-26° C
Mixing time: 8 minutes slow + 2 minutes fast
Resting time: 30 minutes
Dough weight: 850 g
Baking temp.: 225° C with steam
Baking time: 45 minutes

