



**CHALKIDIKI  
FLOUR MILLS SA**



**QUALITY CONTROL LABORATORY**  
*traditional quality*

## **Bakery goods, sandwich, rolls with NTEMI & Super Impression**

	<b>Ingredients</b>	<b>Quantity</b>
1	Flour <b>NTEMI 70%</b>	10000 g
2	Improver <b>Super Impression</b>	100 g
3	Salt	200 g
4	Yeast	400 g
5	Margarine or butter	200 g
6	Water	6000 g
	<b>TOTAL</b>	<b>16900 g</b>

### **PROCEDURE**

Add all the ingredients in the mixer and run for 4' at first speed and for 8' at second speed to form a soft dough.

Rest the dough for 20 minutes.

Cut in pieces of 120 g and proof for 40 minutes (75% humidity at 35°C).

Bake (with no steam) at 180° C for 20' (approx.).

