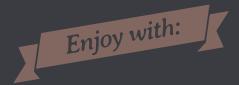
# Grand Siècle

PREMIUM WHEAT FLOUR FOR TRADITIONAL FRENCH BREAD

### T65 Wheat flour for traditional French bread



- > Exceptional «Traditional French baguette» with a slightly sweet, persistent flavour.
- Cream-coloured and very open, melt-in-the-mouth crumb.
- A golden, very crunchy, flour-dusted crust (if the recipe on the back is followed).
- > Naturally opening baguette.
- > Exceptional shelf-life.
- > 73% (+/-2) of hydration.



- Raw vegetables, meat and cheese.
- Also ideal for toast (jam, honey, etc.) at breakfast and tea time.



## Grand Siècle

PREMIUM WHEAT FLOUR FOR TRADITIONAL FRENCH BREAD



1 000 g

Campaillette Grand Siècle



680 g + 60 g\*

Water 'At the end of mixing



6-8 g

Fresh yeast

(Divide by 2 when using dry yeast)



18-20 ք

Salt

#### Direct method

#### Bulk fermentation

#### Mixing



Slow speed: 10 mn Fast speed: 2-4 mn



Slow speed: 12 mn Fast speed: 6-8 mn



Final dough temperature: 24-25°C

#### 1st fermentation

1h15 – 1h30



2 - 4°C

Overnig

<u>330-35</u>0 g



330-350 g Short pre-shaping

#### Resting time

20-30 mn



30-40 mn

#### Shaping

Baguettes



Baguettes

25°C <u>45 mn</u> -1h



25°C

250-260°C (With steam) 18-22 mn



250-260°C (With steam) 18-22 mn

#### Ingredients

Wheat flour - Wheat gluten - Enzymes\* (α-amylase).

\*The enzymes are processing aids which are not declared on the labels of final products.

Nutrition declaration  per 100 g of flour	
Energy (kJ)	1 421
Energy (kcal)	335
Fat (g)	1,1
of which saturates (g)	0,2
Carbohydrate (g)	69,0
of which sugars (g)	0,7
Fibre (g)	4,0
Protein (g)	103

Contains negligible amounts of salt.

