



Délices à la française

Baguette

Authentic and according to original French recipe.

A generous volume, high proportion of crust, large-pored crumb and an intense, aromatic taste: These are the typical characteristics of a perfect French baguette, and this baking mix guarantees success even with conventional processing.

For industrial processing only

Product Data Sheet

Baguette Universal 25 %

Item No.: 5900247-001

Commercial description: Baking agent for baguettes

Application: Baking agent for baguettes

Basic recipe:
750 g wheat flour
250 g J. Baguette Universal 25 %
620 g water
25 g yeast

Kneading time: typical

Dough temperature: typical

Dough resting time: typical

Re-kneading: typical

Ingredients: **Wheat flour**, table salt, potato flakes, malt flour (**barley, wheat**), dextrose, dried **wheat sourdough**, ascorbic acid as flour treatment agent, enzymes (contains **wheat**)

Ingredients in the baked product according to the above recipe:

Wheat flour, water, yeast, salt, potato flakes, malt flour (**barley, wheat**), dextrose, dried **wheat sourdough**, enzymes (contains **wheat**)



Storage: in a cool, dark and dry place



Shelf life: 12 months from date of



Manufacture packaging: 25 kg paper sack



Pallet packaging: 750 kg

For industrial processing only