

ARTIPAN MAYA

Artipan Maya is a multi-grain mixture with an abundance of sunflower seeds, linseed and sesame seeds. Soya fibres complete the mixture. The coarse chunks of seeds give a pleasant, aromatic, crispy touch to Maya bread.

Its powerful formula, made from the strongest types of wheat, ensures very good baking.



Recipe

Dough composition	Per kg Artipan
Artipan Maya	1000 g
Water	510-540 g
Salt	20 g
Yeast	20-25 g

Working Method

Kneading	Maya
Type spiral	2 min. slow, 6-8 min. fast

Dough temperature	25-26 °C
First proof	10-15 min.
Divide	
Intermediate proof	20 min.
Final proof	70 min.
Decorate with decor seed mix	
Baking	± 45 min./235 °C