

ARTIPAN WHOLEMEAL

Flour milled on millstones and made from the best types of wheat. Its specific composition ensures a **simple preparation** of a wholemeal bread **with a full flavour of wheat germ**, without pre-soaking. Active improver and browning powder completely unnecessary. **Very good cost price** for wholemeal bread.



Recipe

Dough composition	Wholemeal
Artipan Wholemeal	1000 g
Water	630 g
Salt	20 g
Yeast	30 g

Working Method

Kneading	Wholemeal
Type spiral	5 min. slow, 10-12 min. fast
Type French kneader	5 min. slow, 20-25 min. fast

Dough temperature	25-26 °C
First proof	± 20 min.
Divide and round	
Intermediate proof	± 15 min.
Making	
Final proof	± 50 min.
Baking	± 60 min./235 °C

The first proof will be shorter and the intermediate proof will be longer, when processing on an automatic line.