



Food Ingredients Specialist. Since 1953.

Segale

Mode of use

Segale	g. 1000
Water	g. 600
Fresh yeast	g. 30
Salt	g. 20

Knead until the dough is smooth and homogeneous (dough temperature 24°C).

Give it about 15 minutes to rest at room temperature.

Break up and form into loaves, flouring the closure well.

Place in leavening cell at 30°C R.H. 80% for about 60 minutes.

Bake with light steam at 225°C for about 40 minutes for pieces of about 300 grams with valves open the last 15 minutes.