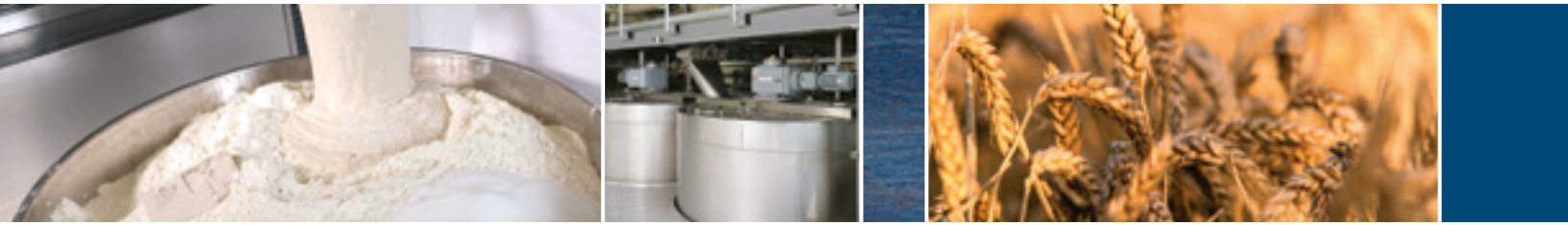
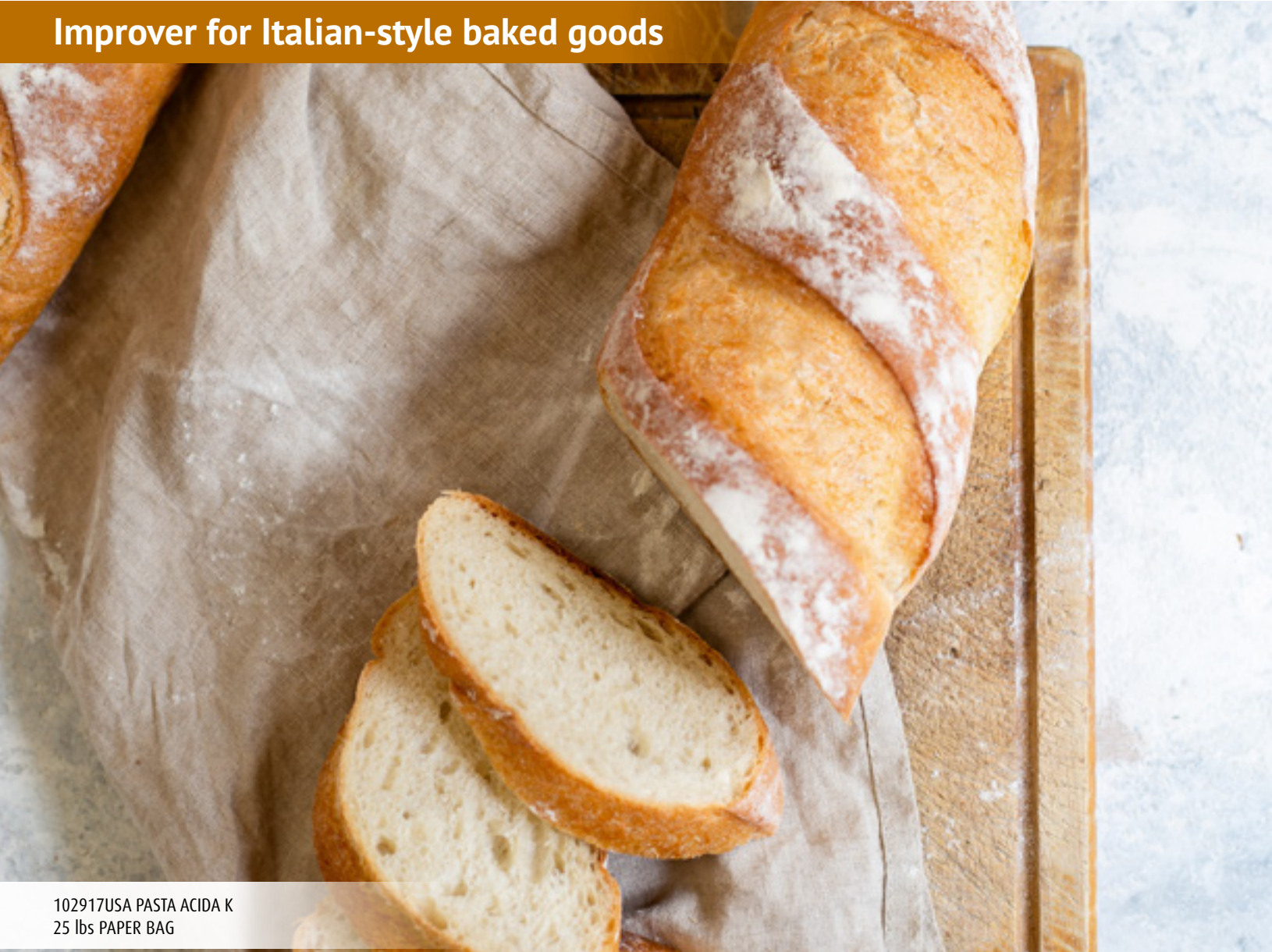


Pasta *Acida K*



Improver for Italian-style baked goods



102917USA PASTA ACIDA K
25 lbs PAPER BAG



Baguettes

Bread flour	90 lbs	90 %
Wheat semolina	10 lbs	10 %
PASTA ACIDA K	3 lbs	3 %
Salt	2 lbs	2 %
Compressed yeast	1 lbs 8 oz	1.5 %
Water, variable	75 lbs	75 %
Total weight	181 lbs 8 oz	

Mixing time:	4 minutes low + 8 minutes high (spiral mixer)
Dough temperature:	72° F - 75° F
Floor time:	90 minutes
Scaling weight:	4 oz - 12.5 oz
Intermediate proof:	none
Processing:	baguettes
Final proof:	45 minutes, variable or retarder overnight
Baking temperature:	455° F, dropping to 390° F, giving steam
Baking time:	18 - 25 minutes

Ciabatta

Bread flour	100 lbs	100 %
PASTA ACIDA K	5 lbs	5 %
Olive oil	2 lbs	2 %
Salt	2 lbs	2 %
Compressed yeast	1 lbs 8 oz	1.5 %
Water, variable	85 lbs	85 %
Total weight	195 lbs 8 oz	

Mixing time: 2 minutes low + 8 to 10 minutes high (spiral mixer)

Dough temperature: 75° F - 78° F

Floor time: 90 - 120 minutes

Scaling weight: 4 oz - 10.5 oz

Intermediate proof: none

Instructions for use: Mix all the ingredients into a smooth dough and allow to proof in oiled dough basins or bowls. After the floor time, turn the dough out onto a table dusted with flour, scale into pieces, place on trays and allow to proof. After the final proof, bake giving steam.

Final proof: 30 minutes

Baking temperature: 455° F, giving steam

Baking time: 20 - 25 minutes

Ciabatta



- typical coarse crumb texture
- good volume & dough strength
- makes dough tolerant
- high water absorption of the dough
- aromatic taste
- long-lasting crispness
- simple and efficient production (individual processing possible)

advantages

Pasta  Acida K

