

# TRADITION T65

## TRADITIONAL FRENCH BREAD FLOUR

T65 wheat flour for Traditional french bread



### — PRODUCT ADVANTAGES —

> **Traditional french baguette with a sweet flavour:**

- Flour free from additives in accordance with the decree of 13 September 1993.
- A cream-coloured and very open crumb.
- A very crunchy crust.

> **Recipe adapted to your needs:**

- Good hydration rate.
- Good tolerance for fermentation.

\*Source : Gira 2014



### — TIPS —

- Enjoy with raw vegetables , meat and cheese.
- Also ideal for toasts (jam, honey...) at breakfast and tea time.

simplifiez votre quotidien

# Moul-Bie



# TRADITION T65

## TRADITIONAL FRENCH BREAD FLOUR



1 000 g

Tradition T65



680 g + 60 g\*

Water

\*At the end of mixing



6-8 g

Fresh yeast

(divide by 2 when using dry yeast)



18-20 g

Salt

### Direct method

### Bulk fermentation

#### Mixing



Slow speed: 10 mn  
Fast speed: 2-4 mn



Slow speed: 12 mn  
Fast speed: 6-8 mn



Final dough temperature:  
24-25°C

Autolysis possible (e.g.: 60 mn)

#### 1<sup>st</sup> fermentation

1h15-1h30

(Give a fold after 30 mn)



2-4°C

Overnight

#### Dividing

330-350 g

(Baguettes)



330-350 g

(Baguettes)

#### Resting time

20-30 mn



30-40 mn

#### Shaping

Baguettes



Baguettes

#### Proving

45 mn - 1h  
25°C



1h-1h15  
25°C

#### Baking

250-260°C  
(With steam)



18-22 mn

250-260°C  
(With steam)

18-22 mn

#### Nutrition declaration

per 100 g of flour

Energy (kJ)	1455
Energy (kcal)	343
Fat (g)	1,1
of which saturates (g)	0,2
Carbohydrate (g)	69,9
of which sugars (g)	0,7
Fibre (g)	4,2
Protein (g)	11,2

Contains negligible amounts of salt.

#### Ingredients

Wheat flour - Wheat gluten - Enzyme\* ( $\alpha$ -amylase).

\*The enzymes are processing aids which are not declared on the labels of final products



TOGETHER FOR  
TASTE