

# 00 – Reale brioches

25 kg – EAN 8009844019027

A perfect balance of elasticity and strength results in a soft and workable dough. The dough flakes easily when cooked, creating a resistant structure that supports proving. It is also suitable for cold chain distribution.

MINIMUM PROTEIN %	15%
W	340-360
PROVING	16-18 hours
P/L	0,55-0,65
F.N. (IN SECONDS)	>320
STABILITY (MINIMUM)	15-17 minutes
MINIMUM ABSORPTION	59%

ENERGY	348 kcal/1.443 kj
FAT	0,9 g
OF WHICH SATURATED	0,2 g
CARBOHYDRATES	72,2 g
OF WHICH SUGARS	1,9 g
PROTEIN	15 g
SALT	2 mg

