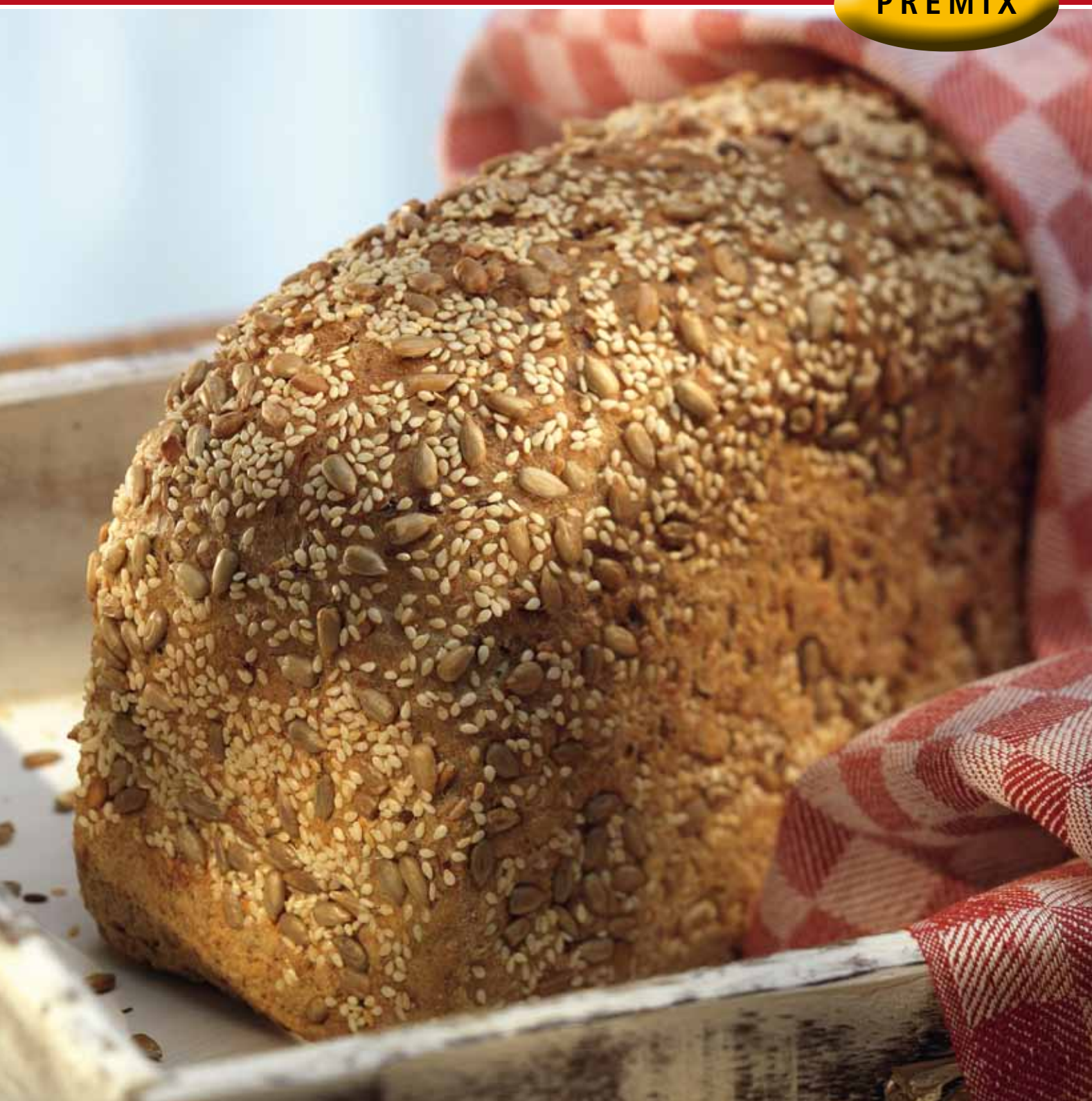


Granopan Crusta



PREMIX



Granopan Crusta is a premix for the production of classic cereal bread and other baked goods.

With **Granopan Crusta** you receive a huge range of applications for crunchy, grainy, fluffy and delicious breads containing rye whole meal and wheat sour dough.

Product SPECIALS

Contains five different grains and seeds to ensure a maximum of taste and mouth feeling

No soaker necessary

Easy and save production

Long fresh keeping due to the wheat dried sour dough

For balanced and wholesome baked goods

Crunchy crust and fluffy crumb

Offers amazing sweet and savoury snack combinations

Suitable for direct and prebaked processes as well as for frozen dough pieces.

For more information on this article and our Clean-Label criteria visit our website www.agrano-export.de

 **AGRANO**

We also offer various snack applications in our SnackArt Concept





Cereal Bread

Granopan Crusta	5,000 kg
Wheat flour	5,000 kg
Fresh yeast	0,300 kg
Or: dry yeast	0,100 kg
Water, approx.	6,100 kg
Total dough weight	16,400 kg

Kneading time: 3+6 min.
Dough temperature: 27–28 °C
Resting time: approx. 20 min.
Scaling weight: 0,500 kg
Fermentation time: approx. 45 min.
Baking temperature: 240 °C falling to 210 °C with steam, after 3 min. open damper.
Baking time: approx. 45 min.

Working Method

After resting time scale the dough and mould long.
 Brush the surface with water and decorate with **Decor-Mix Special**.
 Put the bread into greased metal moulds and let proof.



Walnut-Fig Crunchies

Granopan Crusta	5,000 kg
Wheat flour	5,000 kg
Fresh yeast	0,350 kg
Or: dry yeast	0,140 kg
Water, approx.	6,000 kg
Walnuts*	1,000 kg
Figs*	1,000 kg
Total dough weight	18,350 kg

* Add shortly before end of mixing time

Kneading time: 4+6 min.
Dough temperature: 27–28 °C
Resting time: approx. 15 min.
Scaling weight: 0,080 kg/piece
 2,400 kg/batch
Fermentation time: approx. 45 min.
Baking temperature: 240 °C falling to 220 °C with steam, after 10 min. open damper.
Baking time: approx. 22 min.

Working Method

Scale the dough and mould round.
 After resting time divide the dough into pieces by using the dough divider machine (30 pieces).
 Brush the surface with water and decorate with seeds.
 Place the rolls on trays and let proof.
 Before baking cut the surface of the rolls.



Buttermilk Bread

Granopan Crusta	4,000 kg
Wheat flour	6,000 kg
Fresh yeast	0,300 kg
Or: dry yeast	0,100 kg
Water, approx.	4,250 kg
Buttermilk	1,750 kg
Total dough weight	16,300 kg

Kneading time: 4+6 min.
Dough temperature: 27–28 °C
Resting time: approx. 20 min.
Scaling weight: 0,500 kg
Fermentation time: approx. 45 min.
Baking temperature: 240 °C falling to 210 °C with steam, after 5 min. open damper.
Baking time: approx. 45 min.

Working Method

After resting time scale the dough and mould long.
 Brush the surface with water and decorate either with seeds or dust with flour and place on setters or into greased metal moulds.
 Before reaching full proof cut the surface as desired.