

ADVANTAGES

- High content of protein and fiber
- Aromatic taste
- Juicy crumb and long freshness

Clean-Label
recipe without:

- hardened fat
- stabilizers
- soy

Your
Natural
Choice

GRANOPAN FAVAPAN

PREMIX





FAVA-SEED BREAD

INGREDIENTS

SOAKING DOUGH

.....	3.300 kg	Granopan Favapan
.....	0.500 kg	Oat flakes
.....	4.000 kg	Water 35°C

RECIPE

.....	7.800 kg	Soaking dough
.....	1.200 kg	Wheat whole grain flour
.....	6.000 kg	Wheat flour T 550
.....	0.600 kg	Sunflower seeds
.....	0.250 kg	Sesame seeds
.....	0.250 kg	Fresh Yeast
.....	0.200 kg	Salt
.....	2.600 kg	Water
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.....	18.300 kg	Total dough weight

DIRECTIONS

- 🟡 **Kneading time** 10 + 5 min.
- 🟡 **Dough temperature** 26–28 °C
- 🟡 **Resting time** 20 Min.
- 🟡 **Scalling weight** 580 g
- 🟡 **Fermentation time** approx. 45 min.
- 🟡 **Baking temperature** 240 °C falling down to 210 °C
- 🟡 **Baking time** 45 min.
- 🟡 **Working Method**

After resting time scale the dough pieces and mould round. Then mould the round pieces long, if this is the desired shape. Then place the pieces on setters or trays and let proof. After fermentation cut the dough as desired and bake.



CRUSTY FAVA BREAD

INGREDIENTS

SOAKING DOUGH

.....	3.333 kg	Granopan Favapan
.....	3.333 kg	Water 35°C

RECIPE

.....	6.666 kg	Soaking dough
.....	3.333 kg	Wheat whole grain flour
.....	3.333 kg	Wheat flour T 550
.....	0.300 kg	Fresh Yeast
.....	0.200 kg	Salt
.....	4.200 kg	Water
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.....	18.033 kg	Total dough weight

DIRECTIONS

- 🟡 **Kneading time** 10 + 5 min.
- 🟡 **Dough temperature** 26–28 °C
- 🟡 **Resting time** 30 Min.
- 🟡 **Scalling weight** 580 g
- 🟡 **Fermentation time** approx. 45 min.
- 🟡 **Baking temperature** 230°C falling down to 200°C
- 🟡 **Baking time** 45 min.
- 🟡 **Working Method**

After resting time scale the dough pieces and mould round. Then mould the round pieces long, if this is the desired shape. Then place the pieces on setters or trays and let proof. After fermentation cut the dough as desired and bake.