Spicycana

Tasty herb & spice mix

AGRANO
Your Natural Choice

- ✓ Without hydrogenated fats
- ✓ Without flavour enhancers
- ✓ Without stabilizers
- ✓ Without soy

Taste and enjoy the spicy side of herbs

- Dosage of top note variable up to local preferences
- Unique taste based on a harmonic blend of spices
- Pure natural ingredients and without any flavouring enhancers
- Suitable for the production of all kind of Mediterranean baked goods
- Easy to integrate in existing recipes and production processes

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Taste the difference

Burger Bun

Granopan PomPan	2,500 kg
Spicycana	0,600 kg
Wheat flour	7,500 kg
Fresh Yeast[1]	0,400 kg
Sugar	0,400 kg
Vegetable Oil	0,200 kg
Milk powder	0,300 kg
Water, approx.	6,000 kg
Total dough weight	**17,900 kg**

Kneading time (Spiralkneader)[2]: 5 + 6 min.
Dough temperature: 26 – 28 °C
Dough resting time: approx. 10 min.
Scaling weight: 2,000 kg for 30 buns
Proofing conditions: 32 °C, 85 % humidity for 40 – 45 min.
Baking temperature: 240 °C with steam
Baking time: approx. 14 – 16 min.

Working Method
After resting time scale the dough, mould round and allow to rest. Then mould the dough into 30 pieces by using a dough divider. Brush the surface with water and sprinkle with PomSticks. Place the buns on trays for proofing and baking.

Baguette

Spicycana	0,800 kg
Agra Baguette	0,400 kg
Wheat flour	10,000 kg
Fresh Yeast[1]	0,180 kg
Salt	0,200 kg
Water, approx.	7,800 kg
Total dough weight	**19,380 kg**

Kneading time (Spiralkneader)[2]: 4 + 12 min.
Dough temperature: 26 – 27 °C
Dough resting time: approx. 90 – 120 min.
Scaling weight: 0,280 kg
Resting conditions: 20 °C, covered with foil for 15 – 20 min.
Baking temperature: 240 °C falling to 210 °C with steam, after 10 min. open damper.
Baking time: approx. 25 – 30 min.

Working Method
After resting time scale the dough and mould gently into desired shape.
Place on setters or trays and let rest for another 15 – 20 min.
Before baking cut the Baguettes as desired.

[1] Amount depends on dough amount and room temperature. [2] The kneading time depends on the type of mixer and its capacity.

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