



SWISSBAKE®
INNOVATIVE BAKING SOLUTIONS

CHARCOAL SOURTEIG 25

A unique concentrate for the preparation of artisan-style charcoal sourdough bread.

Ingredients: Whole Wheat Flour 750 g, Water 800 g, Fresh / Dry Yeast 50 g, Charcoal 14 g, Salt 14 g.

Baking Method: Place all the ingredients in a mixing bowl. Use a spiral mixer to mix on a slow speed for 4 minutes and then mix on a fast speed for 5 minutes. Dough temperature should be at 24°C to 25°C. Bulk fermentation for 20 minutes. Scale the dough weight for 500 g. No minimum daily proof required. Final proofing for 40 minutes under 75% humidity and temperature of 20°C. Bake at 200°C under a 100% humidity for 40 minutes approx. for 500 g dough. Bake with 100 g of steam.

Ingredients: Dehydrated Sour Dough, Dehydrated Wheat Sour Dough, Activated Charcoal, 100% Whole Grain Flour, Whole Wheat Flour, Water, Salt, Sugar, Yeast, Sourdough Starter, Sourdough Starter, Sourdough Starter.

Nutritional facts per 100 g	
Energy (kJ)	100
Protein (g)	10.0
Carbohydrate (g)	50.0
Fat (g)	0.0
Salt (g)	0.0
Water (g)	0.0

Product #B12495



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SwissBake® Charcoal Sourteig 25 is a unique concentrate for the preparation of artisan-style charcoal sourdough bread. This mix is formulated using a special blend of natural sourdough powder & activated charcoal powder that gives a distinct dark grey crumb and a European-styled crisp crust.

Surprise your customers with this unique & trendy dark carbon-colored aromatic sourdough bread. Ideal for professional artisan bakers serving authentic sourdough breads.

- ✓ *Formulated using a blend of natural sourdough powders.*
- ✓ *Provides a distinct carbon coloured crumb.*
- ✓ *No artificial flavours or colours.*



RECIPE

Wheat Flour	750 gm
CHARCOAL SOURTIEG 25	250 gm
Water (6°C)	650 gm
Fresh Yeast / Dry Yeast	35 gm / 14 gm

METHOD

Place all the ingredients in a mixing bowl. Use a spiral mixer to mix on a slow speed for 4 minutes and then mix on a fast speed for 5 minutes. Dough temperature should be at 24°C to 26°C. Bulk fermentation for 30 minutes. Scale the dough weight for 500 gm. No intermediate proof required. Final proofing for 40 minutes under 75% humidity and temperature of 32°C. Bake at 230°C under a falling temperature of 200°C for 40 minutes approx. for 500 gm dough. Bake with lots of steam.

INGREDIENTS

Dehydrated Rye Sour Dough, Dehydrated Wheat Sour Dough, Activated Charcoal, Vital Wheat Gluten, Refined Wheat Flour, Malted Barley, Salt, Vitamin C, Vegetable Sourced Enzyme Blend.

PACK

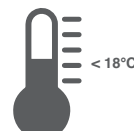
PAPER BAG
(1kg x 20)

DOSAGE



25%

STORAGE

DRY AND HYGIENIC
ENVIRONMENT

SHELF LIFE

FROM
MFG. DATE