

French finesse

Ficelle traditionnelle

Recipe for approx. 89 pieces



Ficelles are thin baguettes with a lot of crust. You can also refine them with poppy seeds or sesame seeds. C'est bon!

INGREDIENTS Recipe no.: 2074

- Make a dough from all the ingredients as usual and knead well.

Baguette Dough:	Wheat flour, type 550	9.500 kg
	Durum wheat semolina	0.500 kg
	UNIFERM Vita Levain	0.500 kg
	UNIFERM Baker's yeast	0.075 kg
	Salt	0.220 kg
	Water, approx.	7.000 kg

TOTAL DOUGH: 17.795 kg

Topping:	Wheat flour, type 550	0.200 kg
-----------------	-----------------------	----------

- Let the dough rest for approx. 60 min.
- Weigh the dough into 200 g pieces and knead by hand
- After a short relaxation time, make the dough pieces quite long (approx. 50 cm) and slightly pointed at the ends
- Place the shaped pieces of dough in floured linen cloths and set aside to proof

- After proofing, place the pieces of dough on peel-off boards and cut lengthwise or several times diagonally
- Bake the pieces of dough with a delayed steam and bake well at decreasing temperature
- Pull the dumper 2 to 3 minutes before the end of the baking time

TECHNICAL DETAILS

Kneading time:	4 + 6 min.
Dough temperature:	approx. 25 °C
Dough rest:	approx. 60 min.
Dough weight per piece:	0.200 kg
Proofing time	approx. 150 min.
Baking time:	approx. 25 min.
Baking temperature:	approx. 250 °C
	decreasing to 210 °C

*Kneading time varies depending on kneading system and dough quantity.

PROOFING THE DOUGH DURING THE DAY:

Let the dough for the French-style ficelles mature very slowly throughout the day at room temperature.




UNIFERM Vita Levain

Active liquid sourdough for wheat breads, baguettes and small wheat baked goods

"Levain" is the French name for sourdough which, according to good artisan tradition, is used for refining wheat-based French baked goods. With UNIFERM Vita Levain, you now have an active liquid sourdough for the production of creative, enjoyable wheat baked goods. Use the mildly fruity acidity of UNIFERM Vita Levain to highlight the flavour bouquet of your baked goods. Create juicier crumbs with more freshness and surprise your customers with crispiness und crunchiness.

Create added value in your product range with premium baked goods à la française!

Main applications: bread, small baked goods
Recommendation for use: 5 to 15 % on flour

 = lactose-free  = vegan  = fermented product



Your advantages with Vita Levain

- **Levain – the French sourdough** – with active cultures for that special French taste experience
- **Mild fermentation acids** – thanks to the harmoniously balanced cultures and gentle maturation
- **Liquid consistency** – ideal for flexible and direct addition
- **Bag-in-box packaging** – for simple and clean dosage
- **Adding value** – by claiming 100 % wheat sourdough in Clean Label quality
- **Upgrading of the standard product range** – clear visual and sensory improvement in the quality of all wheat-based baked goods, from bread rolls and baguettes to wheat bread



Enjoyment à la française

PRODUCT



Vita Levain



Active liquid sourdough for wheat breads,
baguettes and small wheat baked goods





Vita Levain

The true flavour of France!

Our neighbour France, as everybody knows, really places great value on good food and excellent taste. Artisan-style baked goods play a special role.

Levain stands for French baking culture par excellence. In the boulangeries of France, the active sourdough is used to make specialties such as baguettes, ficelles and rustic pain au levain, which are appreciated all over the world.

The mildly fruity acidity of the Levain, combined with good flours and maturing time, gives these wheat baked goods fine, slightly nutty fermentation flavours.

Thanks to the long dough rising time, baked goods with a marked flavour, moist crumbs and crunchy crusts are created that appeal to the senses.



*Add a special French touch
to your wheat baked goods
with UNIFERM Vita Levain*



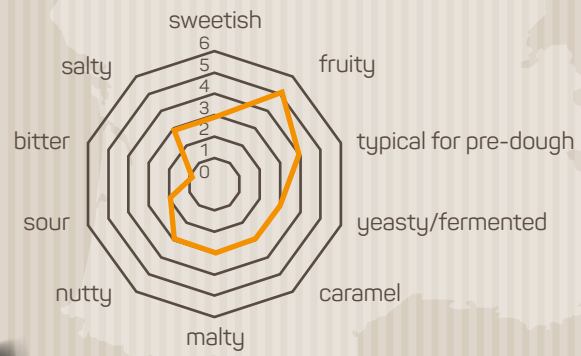
The active sourdough lends baked goods an authentic taste experience, like from the boulangerie. Bon Appétit!



Matured for pleasure!

UNIFERM Vita Levain is the liquid sourdough for real French enjoyment: Fermented. Rich in flavours. Fabulous.

AROMA PROFILE



Authentic French baking

Grand Levain

Recipe for approx. 51 (12-13) pieces



Boulangeries traditionally offer a large, round, flour-dusted wheat bread based on levain and sold by weight.



INGREDIENTS Recipe no.: 1355

- Make a dough from all the ingredients as usual and knead well.

Dough:	Wheat flour, type 550	7.500 kg
	Wheat flour, type 1050	2.500 kg
	UNIFERM Vita Levain	1.000 kg
	UNIFERM Baker's yeast	0.250 kg
	Salt	0.220 kg
	Water, approx.	6.600 kg
TOTAL DOUGH:		18.070 kg

Topping:	Rye flour, type 1150	0.200 kg
-----------------	----------------------	----------

- Let the dough rest for approx. 30 minutes
- Weigh out the dough into 0.350 kg pieces and work them into rounds and knead each piece together
- Roll the shaped dough pieces in rye flour and place 4 of them at a time, with the end facing downwards, in a baking tray dusted with rye flour

- Cover the proofing trays and refrigerate them at +5 °C overnight in the refrigerator
- After proofing, turn out the dough pieces onto the peel-off boards
- Place the loaves in the oven with delayed steaming and bake vigorously at decreasing temperature

TECHNICAL DETAILS

Kneading time:	4 + 6 min.
Dough temperature:	approx. 26 °C
Dough rest:	approx. 30 min.
Dough weight per piece:	4 x 0.350 kg
Proofing time:	overnight proofing delay (+5 °C)
Baking time:	approx. 40 min.
Baking temperature:	250 °C decreasing to 210 °C

*Kneading time varies depending on kneading system and dough quantity.

MATURING OVERNIGHT:

For the characteristic taste, let the dough for the Grand Levain prove at 12 °C overnight. This is how the typical aroma bouquet of this French specialty unfolds.