

# ADVICE FOR BREAD MAKING

NEW CROP  
2021 / 2022

THESE ADVICES ARE THE RESULT OF OUR BREAD MAKING TESTS IN OUR TEST BAKERY AT THE MILL SINCE THE BEGINNING OF AUGUST. DESPITE THE WEATHER CONDITIONS AND A DELAYED HARVEST, WE OBSERVE A SATISFACTORY QUALITY.

## Kneading

### ■ Same water temperature as last year

Indirect fermentation : 22 - 23°C / direct fermentation: 23 - 24°C  
Adjust depending on the dough quantity

### ■ Base Temperature\* :

**Spiral Kneader** : for Baguette/Bread with Millésime flour: 50 - 53°C  
for traditional French baguette \*\*: 57 - 62°C

**Fork type mixer** : for Baguette/Bread with Millésime flour: 52 - 55°C  
for traditional French baguette \*\*: 60 - 65°C

\*Base temperature = water temperature + room temperature + flour temperature  
or water temperature = Base temperature - (room temperature + flour temperature)

\*\* with the flours Tradition, La Marcelle, La Sauvage, Reine des blés

### ■ Hydratation : 1 - 2 % less compared to the last year:

- for Baguette/Bread with Millésime flour:  
indirect fermentation: 61 - 63% / direct fermentation: 64 - 66%
- for traditional French baguette \*\*: 70 - 72%
- Yeast: **Direct fermentation: 10 - 12 grams fresh yeast per Kg/  
Slow proofing: 7 - 10 grams fresh yeast per Kg / Frozen controlled proofing: 10 - 12 grams fresh yeast per Kg**
- Salt: dosage of 18 grams per Kg of flour suggested (add the salt at the beginning of the kneading to conserve the yellow colour of the crumb)

### ■ Good smoothening of the dough, a bit slower than last year.

**Organic flours: smoothening slightly faster than last year.**

## First fermentation/Dough rising

Fermentation more active than last year.

## Dividing/Rest

Slight drop off.

## Shaping (Façonnage)

Excess extensibility. Slight tendency to stick. **Organic flours** : well balanced dough without any major flaw.

## Final Proofing

Good gas retention, slightly lower tolerance.

## Baking

The stability at the loading is good. The sections of the breads are quite round. The volume is a bit smaller than last year with slightly less opened scoring. Fine crust with tendency to get coloured faster. Pay attention to softening.

**Organic flours**

Decrease the kneading time by 1-2 min

## Our advice :

Compared with the last year, increase slightly the kneading the kneading time by 1-2 minutes. Knead until you obtain the network (smooth dough).

Pay attention to not over-knead, this intensifies the stickiness and drop off of the dough as well as the bleaching of the dough.

In certain cases it is possible to decrease the autolyse time.

If you use levain liquide or levain dur (sourdough), we suggest levains that have a maturity of at least 3 hours. The dosage should not exceed 40 % of the flour weight (between 5 and 15 % for baguettes)

We advise a slight fermentation in the mixing bowl. For Traditional Baguette, it is possible to give one additional fold. Pre-shape the dough pieces and decrease the rest time compared to the last year.

Slightly the top of the dough pieces, if necessary.

Decrease the temperature of the proofing chambers by 1-2 %. Pay attention to not load too risen in the oven.

Decrease the temperature by 5 - 10°C.

**no excessive colouring**

**Organic flours**

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