

ESSENTIAL ADVICE

NEW CROP
2023 / 2024

PAIN COURANT (PARISIAN STYLE BAGUETTE)

TRADITION FRANÇAISE (TRADITIONAL FRENCH BAGUETTE)

STONE GROUND WHEAT FLOUR

OTHER CEREALS

The quality of the wheat crop 2023 is very satisfactory and meets the quality requirements of our flours. The incorporation of new wheat is done gradually and like every year we have tested them for you. The essential advice introduces you to the major characteristics of the year 2023.

- Similar hydration
 - Autolysis recommended (very good water absorption, smoothing and machinability)
 - Smoothing: return to normal smoothing (slow) - to monitor
 - The dough is more tenacious, rather short and elastic. Doesn't stick.
 - Good tolerance
 - Good development (scarification well opened and a beautiful colour of crust)
 - Creamy and luminous crumb
- Similar hydration
 - Autolysis recommended
 - Return to normal smoothing does not require kneading at 2nd speed
 - Correct fermentation activity
 - Dough with an elastic tendency without excess. Doesn't stick.
 - Good tolerance
 - Good development (scarification well opened and beautiful color of crust)
 - Beautiful open and yellow crumb
- Very good hydration
 - Doesn't stick
 - Normal fermentation activity
 - Good tolerance
 - Regular open and amber crumb
- Constant hydration
 - Normal fermentation activity
 - Good coagulation
 - Non-sticky, rich and finely open crumb
 - very good and fruity taste

Millésime, Bel Air

Hydration: direct: 65 - 67%
Slow or controlled fermentation: 63 - 64%
Autolysis: 20 to 30 min minimum
Kneading: increase by 1 to 2 min at 2nd speed
(until a good network is obtained)
Dough temperature: cold 22 - 23°C
direct: 23 - 24°C
Bulk fermentation: 30 to 60 min
Baking : 18 to 20 min in an oven at 230 - 250°C (temperature may vary depending on material)

Reine des Blés, La Sauvage, La Marcelle, T65 Organic

Hydration: 72 - 77%
Monitor the smoothing of organic T65 flours to obtain a good dough texture.
Autolysis: 30 to 60 min minimum
Dough temperature: cold 22 - 23 °C
Bulk fermentation: depending on the development, a 2nd fold is recommended.
Baking: 20 to 22 min in an oven at 250 - 270°C (the temperature may vary depending on material)

Wheat Flours T80, T110, T150 and ancient varieties

Hydration: 80% and more

Use of stiff sourdough recommended (minimum 6 hours of maturation). It provides more tenacity than a liquid sourdough)

Rye, Spelt, Einkorn Flours

Hydration: 80% and more

Use of stiff sourdough recommended (minimum 6 hours of maturation). It provides more tenacity than a liquid sourdough)