

# Grand Siècle

PREMIUM WHEAT FLOUR FOR TRADITIONAL FRENCH BREAD

T65 Wheat flour for traditional French bread



> Exceptional «Traditional French baguette» with a slightly sweet, persistent flavour.

- Cream-coloured and very open, melt-in-the-mouth crumb.
- A golden, very crunchy, flour-dusted crust (if the recipe on the back is followed).

> Naturally opening baguette.

> Exceptional shelf-life.

> 73% (+/-2) of hydration.

Enjoy with:

- Raw vegetables, meat and cheese.
- Also ideal for toast (jam, honey, etc.) at breakfast and tea time.

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PREMIUM WHEAT FLOUR FOR TRADITIONAL FRENCH BREAD



1 000 g

Campaillette Grand Siècle



680 g + 60 g\*

Water  
\*At the end of mixing



6-8 g

Fresh yeast  
(Divide by 2 when using dry yeast)



18-20 g

Salt

Direct method

Bulk fermentation

## Mixing



Slow speed: 10 mn  
Fast speed: 2-4 mn



Slow speed: 12 mn  
Fast speed: 6-8 mn



Final dough temperature:  
24-25°C

## 1<sup>st</sup> fermentation

1h15 - 1h30

Give a fold after 30 mn



2 - 4°C

Overnight

## Dividing

330-350 g

Short pre-shaping



330-350 g

Short pre-shaping

## Resting time

20-30 mn



30-40 mn

## Shaping

Baguettes



Baguettes

## Proving

25°C  
45 mn - 1h



25°C  
1h - 1h15

## Baking

250-260°C  
(With steam)  
18-22 mn



250-260°C  
(With steam)  
18-22 mn

## Ingredients

Wheat flour - Wheat gluten - Enzymes\* (α-amylase).

*\*The enzymes are processing aids which are not declared on the labels of final products.*

## Nutrition declaration

per 100 g of flour

Energy (kJ)	1 421
Energy (kcal)	335
Fat (g)	1,1
of which saturates (g)	0,2
Carbohydrate (g)	69,0
of which sugars (g)	0,7
Fibre (g)	4,0
Protein (g)	10,3

Contains negligible amounts of salt.