



COID: 70812 HIGHER LEVEL



Food Safety

CERTIFICATED

BRC SITE CODE: 1679702 GRADE: A



FUNCTIONAL BREAD **SALUS**



Your daily well-being





The bread for a balanced diet, with taste!

A Functional idea

Functional foods bring benefits for one or more physiological functions and are able to prevent or to reduce the risk of illnesses.

The innovative and revolutionary mix for **Functional Bread Salus** has many different nutritional benefits: energy-reduced, low fat, reduced carbs, high fibre, **with oat Beta-glucans**, high protein, reduced sodium.

Oat fibers, if daily assumed with 150 g of Functional Bread Salus, allow to **reduce the level of cholesterol** in the blood.

Functional Bread Salus combines a unique and original taste to quality and nutritional balance, being at the center of a correct diet.

***Oat beta-glucans help reduce the level of cholesterol in the blood.**

Oat beta-glucans have been shown to lower/reduce the level of cholesterol in the blood. Hypercholesterolaemia is a risk factor in the development of coronary heart disease. Benefits are obtained by consuming at least **3 g of beta-glucans a day (about 150g of Salus Functional Bread)**.

(CE Reg No. 1924/2006 and CE Reg No. 1160/2011).

This product should be consumed as part of a varied, balanced diet and a healthy lifestyle.

FUNCTIONAL BREAD SALUS

You daily well-being

Semi-finished product for bakery, for industrial and artisanal use.

INGREDIENTS: wheat flour type "1" (57%)*, oat fibre (12,5%), wheat proteins (gluten), lupin flour and gritz, wheat fibre, wheat bran, low sodium sea salt, enzymes.

*100% Italian wheat.

It may contain eggs, soy and sesame seeds.

DOSAGE: 100%

PACKAGING: 10 kg cod. 179

STOCKAGE: max 25° C

SHELF-LIFE: 12 months

PACKAGING: Food bag (Paper | Pe HD)

CHARACTERISTICS:

- » 100% Clean Label
- » Regular texture
- » Soft crumb
- » Perfect volume
- » Intense aroma
- » 100% Italian wheat

RECOMMENDED FOR:

- » Baguette
- » Loaves
- » Sliced bread



7 Authorized Nutritional Benefits

Functional Bread Salus is a revolutionary mix of flours with 7 nutritional benefits.

NUTRITIONAL VALUE FOR 100 g**

Energetic Value kJ Kcal	827 197
Fats g	1,2
of which saturated acid fats g	0,1
Carbohydrates g	31
of which sugar g	0,8
Fibres g	7
Proteins g	12
Salt g	0,8
Beta-glucans g	2,3
Sodium mg	354

** Quantity of product, water included, obtained following the recipe in the label.

Energy-reduced

Low Fat

Reduced Carbs

High Fibre

With Oat Beta-glucans*

High Protein

Reduced Sodium

Reg. (CE) n. 1924/2006



BASIC RECIPE		PROCEDURE
Functional Bread Salus	10 kg	Knead the mix, the brewer's yeast and 7 litres of water in 1 st speed (spiral mixer) for 5 minutes. Start the 2 nd speed and add the remaining 1,5 litres of water gradually, in three times. Knead for another 10 minutes until the kneading phase is completed.
Water	8,5 L	Put the dough on the worktop or on an oiled tray, folding it.
Fresh brewer's yeast	300 g	Leave the dough to rest for 20 minutes at room temperature, covered by a plastic sheet.
		Divide the dough into baguettes and add the decoration. With 180 g of dough you obtain a 150 g baguette.
		Leaven in the cell at 30° C and 80% relative humidity for about 40-45 minutes.
		Make some cuts on the top of the baguettes. Bake with steam at 210° C for 25-30 minutes and open the steam valve halfway through the cooking process.



Il Granaio delle Idee srl

Via Trento 7, 35020 Maserà di Padova - Italy
 phone +39 049 8862824 | +39 049 8861495
 e-mail: info@ilgranaiodelleidee.com
 vat n.: 03331930283

www.ilgranaiodelleidee.com

