

Product formulation

PAN 30



NUTRIOSE®
SOLUBLE FIBER

FIBER-ENRICHED FRENCH BREAD WITH NUTRIOSE® FB 10

A – FORMULA

| | <i>Control</i> | | <i>Fiber- enriched</i> | |
|---------------------------------|----------------|---------------------------|------------------------|---------------------------|
| | <i>% flour</i> | <i>% finished product</i> | <i>% flour</i> | <i>% finished product</i> |
| ➤ Wheat flour | 100.00 | 71.79 | 100.00 | 64.62 |
| ➤ Wheat gluten | 1.50 | 1.15 | - | - |
| ➤ Guar gum | - | - | 0.80 | 0.56 |
| ➤ NUTRIOSE® FB 10 soluble fiber | - | - | 17.00 | 11.86 |
| ➤ Ascorbic acid | 0.01 | 0.01 | 0.01 | 0.01 |
| ➤ Salt | 2.20 | 1.79 | 2.20 | 1.62 |
| ➤ Compressed yeast | 2.20 | 0.52 | 2.20 | 0.47 |
| ➤ Enzyme | 0.01 | 0.01 | 0.01 | 0.01 |
| ➤ Cysteine | - | - | 0.02 | 0.01 |
| ➤ Water | 61.00 | 24.72 | 60.00 | 20.85 |

B - METHOD

- ❖ Weigh and mix the powders in the mixer except salt.
- ❖ Add water at room temperature.
- ❖ Knead for 5 minutes at speed 1, then for 10 minutes at speed 2.
- ❖ Add salt and allow to rest for 15 minutes.
- ❖ Cut into 350g-pieces, form into a ball shape and leave to stand for 15 minutes.
- ❖ Fill the bread pans.
- ❖ Proof at 25°C, 75% RH for 2h 30
- ❖ Bake at 240°C for 20 minutes.

C – COMMENTS

| | <i>Control</i> | <i>Fiber-enriched</i> |
|------------------------|----------------|-----------------------|
| ➤ Insoluble fibers (%) | 1.63 | 1.47 |
| ➤ Soluble fibers (%) | 0.02 | 8.68 |