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your passion



Ulmer Spatz

Made in Germany 

DIABAGUETTE 10%

The convenient premix for the production of baguettes and ciabatta

DiaBaguette 10% is a convenient premix for baguettes and other wheat flour products giving the baked goods a golden crust and the characteristic taste profile.

Moreover, a specially fermented aromatic wheat sourdough is already included.

In sum, DiaBaguette 10% is the product for baguettes which have:

- A golden brown color and the typical crispy crust.
- The distinctive true French flavor.
- The classic baguette crust.

BENEFITS

- Allows direct processing.
- Sourdough ingredients are already included
- Improved shelf life of baked goods.



Size/Packing	25 kg/bag
Order Unit	Bag
Product Code	BMB006

Size/Packing	5 kg/bag
Order Unit	Bag
Product Code	BMB006R

Baking Recipe

INGREDIENT	Baguette	CIABATTA
WEIGHT	WEIGHT	WEIGHT
DiaBaguette 10%	0.100 kg	0.100 kg
Wheat Flour	0.900 kg	0.900 kg
Fresh Yeast	0.030 kg	0.030 kg
or Instant Yeast	0.010 kg	0.010 kg
Water	0.650 kg	0.780 kg

PROCESSING GUIDELINES BAGUETTE:	
Kneading Time	4 min. slow / 7 min. fast
Dough Temperature	25 °C
Rest Time	40 min.
Baking Temperature	Ca. 230°C falling to 210°C
Baking	Depending on weight



PROCESSING GUIDELINES CIABATTA:

Kneading Time	kneading intensively (ca. 1/3 longer than roll dough)
Dough Temperature	24 - 26 °C
Dough Rest	90-120 min. in a dough bowl at room temperature or cooled over night at approx. 5-7°C
Baking Temperature	240°C falling to 200°C
Baking	20 - 30 min.

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