



DIOStart wheat soft

DIOStart wheat soft gives your bread a delicately aromatic note.

The unique combination of microorganisms ensures that your loaves have a soft, elastic crumb, even at higher usage levels.

We recommend DIOStart wheat soft for applications in which a softer crumb structure is desirable, for example sandwich loaves, toast bread and hamburger buns.

The possibility of using a larger amount of sourdough (compared to the classic products on the market) gives your loaves a longer minimum shelf life and helps you to sell them better.

Realize your creative ideas with **DIOStart wheat soft**, for

- ▶ A mild, aromatic flavour
- ▶ Dough pieces with a long fermentation process
- ▶ Delicious pastry goods
- ▶ New, innovative products
- ▶ Applications with a soft crumb
- ▶ The finished “wheat soft” sourdough added may be up to 25% (flour basis)

DIOStart pre-dough cultures are the most efficient way of producing premium baked goods

- ▶ Excellent product attributes without artificial ingredients
- ▶ 100% organic, vegan, kosher and non-GMO.

DIOStart pre-dough cultures guarantee high quality, from the dough to the finished products.

Pre-dough plants





Production parameters for DIOStart wheat soft

- ▶ 100 - 120 parts water
- ▶ 0.25 to 1 part DIOStart wheat soft (depending on the size of the batch and the machine)
- ▶ Temperature: 28 - 30°C
- ▶ Ripening time: 18 hours
- ▶ Processing time: 24 hours (without refrigeration)
48 hours (with refrigeration, i.e. cooling to <10°C after ripening)
- ▶ The machine / container should be emptied completely and cleaned before each new batch is made up.

For fermentation processes with a total weight of less than 50 kg we recommend increasing the amount of DIOStart wheat soft to 2%. **IMPORTANT! The temperature must be kept constant throughout the ripening time.**



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