

CAL·VITAL

TIV·JAS



Energy linked to life. It's not just a word, it's a feeling. It's a way of life.

nutravital

... und ich genieß
das Leben!

Boehringer Backmittel

CAL•VITAL

Base mix for production of calcium and vitamin E enriched baked goods

CAL•VITAL, the ideal base to create varieties

● CAL•VITAL – the base

Bread or small baked goods:

CAL•VITAL offers a wide variety for the production of calcium and vitamin E enriched baked goods.

● CAL•VITAL – efficient

After a short soaking time just add to your existing receipes or knead under a finished dough.

● CAL•VITAL – taste

A new taste experience due to the application of high-grade sesame oil.

● CAL•VITAL – healthy

With natural vitamin E from sunflower kernels and calcium from real milk.

Supporting the bone structure and cell resistance.

Basic recipe for bread and rolls

ingredients	quantity
CAL•VITAL	0,300 kg
water	0,200 kg
soak	0,500 kg
Roll or bread dough	1,000 kg
soak	0,500 kg
total weight	1,500 kg

Soaking time: 20 – 30 minutes

Mixing time (spiral): 2 min. slow
3 min. fast

Dough temperature: approx. 26 °C

Processing of Bread:

After dough rest of approx. 15 min. mould and bake as usual.

Processing of Rolls:

After dough rest of approx. 10 min. and 15 min. of second rest mould as usual.

Basic recipe for bread and rolls

ingredients	quantity
CAL•VITAL	0,500 kg
water	0,330 kg
soak	0,830 kg
wheat flour	1,000 kg
soak	0,830 kg
water approx.	0,580 kg
yeast	0,060 kg
Olympial Super	0,020 kg
salt	0,020 kg
total weight	2,510 kg

Soaking time: 20 – 30 min.

Mixing time (spiral): 2 min. slow
6 min. fast

Dough temperature: approx. 26 °C

Processing:

Dough for bread or rolls to be moulded as usual.

Packaging	Art.No.
25 kg paperbags	4017040.39510.8