



French baguette

French baguette without improver

Traditional baguette

This French tradition baguette is made exclusively out of

- Wheat flour,
- Water
- And salt.

The fermentation of the baguette is generating by baker yeast and / or sour dough.

The baguette contains no additive. Nevertheless, it can contains bread improvers (2% field bean flour, 0,5% soya flour , 0,3% malted wheat flour, gluten or bread making aid : fungal amylase).



An authentic and rustic product

A quality product :

taste, flavor, odor, large open structure, cream color, thick and crusty crust.

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Division – weighing

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French baguette with improver

Classical baguette

This bread is consists in baking a dough with :

- wheat flour,
- water,
- salt,
- baker yeast,
- bread improvers and processing aid authorized for the traditional bread,
- additives as defined in the European regulation 92/2.



A quality product

A quality product :
taste, flavor, odor, white crumb,
thin and crispy crust.

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Process : the recommended diagram

Quantity in percentage of weight flour

Ingredients	Baguette without improver	Baguette with improver
Wheat flour	100%	100%
Water	65%	62%
Salt	1,8%	1,8%
Compressed/Fresh yeast ¹	1%	2%
Improver ²	-	0,5%

1. If dry yeast use : adapt the quantity (dry yeast weight = 1/3 fresh yeast weight)
2. Dosage : follow the dosage level of the improver used

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Steps	Baguette without improver Tradition baguette	Baguette with improver Tradition baguette
Basic temperature ¹	68°C for a dough FDT : 23-25°C in a bakery 20-22°C	50°C for a dough FDT : 23-25°C in a bakery 20-22°C
Mixing	Slow kneading 10 minutes in speed 1 (spiral dough mixer)	Mixing 3 mn speed 1, 5mn in speed 2 (spiral dough mixer)
Dough temperature	23° / 25°C	23° / 25°C
First fermentation	Total 1 h 30 / 25°C	15 mn / 25°C
Division – scaling	Manual division – 350g piece of dough	Manual division – 350g piece of dough

1. Basic temperature = flour temperature + bakery temperature + water temperature

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Steps	Baguette without improver Tradition baguette	Baguette with improver Tradition baguette
Shaping	Long shape lightly molded to prevent degassing	Long shape, firmy re-moulding
Resting time	15 to 30 mn to ambient temperature (25°C)	15 to 30 mn to ambient temperature (25°C)
Shaping	By hands Length about 50 cm	By hands or mechanical Length 60 cm
Second fermentation	45 minutes - Temperature : 25°C	2h – fermentation board and regulated relative humidity 26° / 28°C
Bread cutting	3 to 5 bread cuttings	5 to 7 bread cut
Baking	23 mn / 250°C in deck oven	20 mn / 240°C in deck oven

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Ingredients scaling



Flour
(temperature measurement)



Salt



Compressed / fresh
yeast



Improver
(according to
formulation)

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Put directly the dry ingredients in the mixer



Add water at adjusted temperature based on basic temperature



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**Baguette without
improver**

**Baguette with
improver**

**Ingredients mixing :
kneading**



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Mixing

Baguette without improver



Speed 1
10 mn

Baguette with improver



Speed 1 + 2
3 mn + 5 mn

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Gluten network

Obtain a gluten network
a little bit soft, cream
colored dough



Obtain a gluten network
more resistant, whitish
colored dough



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End of mixing



Put in a plastic container

Check the dough temperature: 23 / 25°C

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Cover the dough
to protect from
drying



First fermentation :

- Baguette without improver:
Time : 1h30
Temperature : 25°C
- Baguette with improver:
Time : 15mn
Temperature : 25°C

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End of first fermentation



Division of the dough

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Division – scaling :



Scaling weight = 350g

→



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First flap



Second flap



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Fold the edges of the dough piece dough, in order to obtain a regular shape.



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Resting time:

15 mn / 25°C (ambient temperature),
with protection cover



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The manual shaping is recommended for the tradition baguette (without improver)



Return the dough piece



Flatten the dough, pre-form the piece dough in round and regular thickness



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1st flap:
return an edge towards the
center of the dough



2nd flap:
return the opposite edge
towards the center
of the dough



The dough is folded up in 2,
stacking the 2 edges



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Preparation of the key:
2 parts are then welded
with the palm of the
hand



The dough piece is placed key below. The elongation is made with 2 hands, by compression of the dough on its sides. The final length is function of the final baguette.



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The automatic shaping is recommended for the classic baguette (with improver)



Attention :

Adapt the tightening
of the rollers
according to the
requested baguette



Obtain a long piece
of dough

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Baguette without improver



→
Elongation of the
baguettes and
placing on linen
cloth



→ Last step in fermentation board or with
a cover protection.

Time : 45 mn
Temperature : 25°C



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Baguette with improver



Last step of fermentation:
2h in proofbox on regulated
relative humidity 26°/28°C



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Flour can be added before loading.



Removal of baguettes on loading set.



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Bread cutting: in order to do the bread cut, the baker has to show delicacy. For the classic baguette, a bread cut is done on the center of the bread, the blade is cutting slightly in oblique, regularly on all the length of the bread.



All the bread cuts have the same size.

They overlap the ones following the others on about $\frac{1}{3}$ on length (approximately 2 cm).

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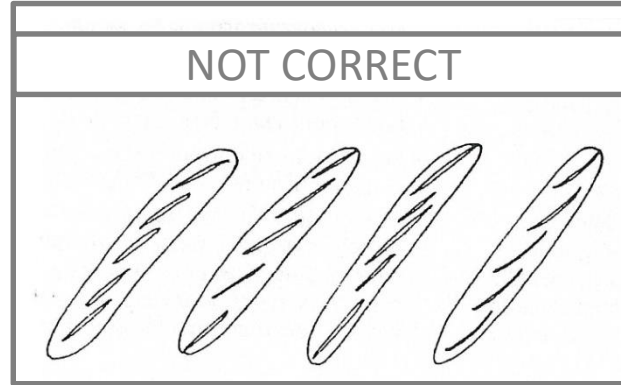
Finished products analysis

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Be careful to the distance of 1 cm between 2 bread cut: they do not have to join.

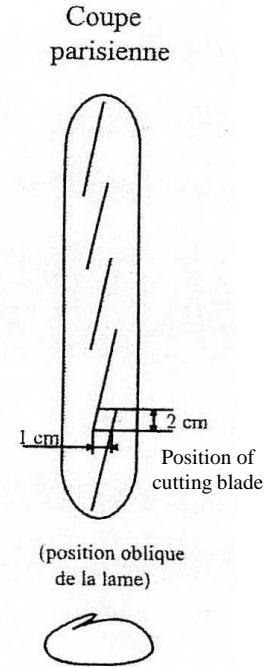
The bread cutting will determine the esthetical aspect of the bread.



For tradition baguette:
3 to 5 bread cut

For classical baguette:
5 to 7 bread cut

Once bread cuttings done, the baguettes must be loaded immediatly.



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Before loading the bread in the oven, steam water must be added few seconds before.

It prevents from dough drying and allows a better development in the first minutes of baking.

Just after loading, add steam once more.



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The bread cut must form nice scarifications.

Tradition baguette:
23 mn to 250°C in deck oven

Classical baguette:
20 mn to 240°C in deck oven

Volume

The crust is well colored.

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Classical baguette – with improver (250 gr)

White colored
Regular open structures with thin crust
Thin and crusty crust

General aspect - volume

- Golden crust
- Regular shape
- Volume well developed
- Round section



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Classical baguette – with improver (250 gr)

White colored
Regular open structures with thin crust
Thin and crusty crust

Scarification

Nice and regular
scarifications must be well
separated on the bread



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Classical baguette – with improver (250 gr)

White colored
Regular open structures with thin crust
Thin and crusty crust

Crumb and crust aspect

- White colored
- Regular open structures with thin crust
- Thin and crusty crust



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Classical baguette – with improver (250 gr)

White colored
Regular open structures with thin crust
Thin and crusty crust

Flavor and texture

- Taste less pronounced, soft
- Crusty and crunchy crust
- Melting crumb (soft)

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Tradition baguette

Cream colored crumb – irregular open structures with thick crust

General aspect - volume

- Crust colored (golden – amber)
- Regular shape
- Disentangled and clocked ends
- Moderated volume
- Flour or not
- Section a little bit flap



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Tradition baguette

Cream colored crumb – irregular open structures with thick crust

Scarification

Nice and well developed scarifications must be on the top along the bread.



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Tradition baguette

Cream colored crumb – irregular open structures with thick crust

Crumb and crust aspect

- Cream colored crumb
- Irregular open structures with thick crust



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Tradition baguette

Cream colored crumb – irregular open structures with thick crust

Flavor and texture

- Intense aromatic taste
- Crusty crust and crunchy
- Slightly firm crumb

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- Cut obliquely
- Fold up the ear towards the back



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Make an incision on the dough piece with the bread cutting spread.



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Special shape examples



Cut and place the dough
once left and once right.



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Clémentine BEJAT