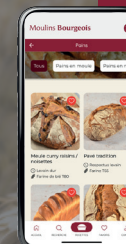


**NEW CROP  
2024 / 2025**

# ESSENTIAL ADVICE

Despite numerous rainy episodes during the wheat development cycle and harvest, the quality of the 2024 wheat is satisfactory for producing flour that meets your requirements. The incorporation of the new wheat varieties is progressing gradually, and as with every year, we have tested them for you. The essential advice presents the major characteristics of this new 2024 harvest.



**THE APPLICATION  
IS AVAILABLE**



**AUTOMATIC CALCULATOR FOR DOUGH  
WATER TEMPERATURE INCLUDED**

## **PAIN COURANT** (PARISIAN STYLE BAGUETTE)

- Increased hydration
- Good smoothness
- The dough is balanced (without excess elasticity or extensibility)
- Non-sticky
- Good oven tolerance
- Good development (well-opened scores and nice crust colour)
- Creamy crumb (yellowish tint) and bright

## **TRADITION FRANÇAISE** (TRADITIONAL FRENCH BAGUETTE)

- Similar hydration as last crop
- Autolyse recommended
- Good smoothness without requiring second-speed kneading
- Proper fermentation activity
- The dough is balanced (without excess elasticity or extensibility)
- Non-sticky
- Good oven tolerance
- Good development (well-opened scores and nice crust colour)
- Bright yellow crumb with a nice open crumb structure

## **STONE GROUND WHEAT FLOUR**

- Very good hydration
- Non-sticky
- Normal fermentation activity
- Good tolerance
- Regular crumb structure and amber crumb

**Wheat T80, T110, T150  
ancient varieties**

## **Millésime, Collection, Garance, Verdeline**

- Hydration: direct: 65% to 67%
- Slow or controlled fermentation: 63% to 64%
- Autolyse: 20 to 30 minutes recommended
- Kneading: adjust the time so that the dough is smooth and the gluten network is perfectly formed when the mixer stops
- Dough temperature: cold: 22-23°C direct: 23-24°C
- Bulk fermentation - Rest: 30 to 60 minutes
- Baking: 18 to 20 minutes in an oven at 230-250°C (temperature may vary depending on the equipment)

## **Reine des Blés, Sauvage, Marcelle, Ile-de-France, Tradition T65, T65 Bio**

- Hydration: 72% to 76%
- Autolyse: minimum 30 to 60 minutes
- Kneading: adjust the time so that the dough is smooth and the gluten network is perfectly formed when the mixer stops
- Dough temperature: cold 22-23°C
- Bulk fermentation: depending on dough strength, a third fold is recommended
- Baking: 20 to 22 minutes in an oven at 250-270°C (temperature may vary depending on the equipment)

### **FOCUS SAUVAGE**

Slight decrease in hydration. Between 73% and 76%.

The crumb color tends to be more yellow.

## **OTHER CEREALS**

- Consistent hydration
- Normal fermentation activity
- Good coagulation
- Rich crumb texture, non-sticky, with a fine crumb structure
- Excellent flavor quality with fruity notes

## **Rye, spelt, einkorn**

Hydration: 80% and above

Use of a stiff sourdough is recommended (minimum 6 hours of maturation). It provides more tenacity than a liquid sourdough.