



Mix for the production of bread with the typical taste of German sourdough bread





Recipe for bread

Wheat flour REX BAVARIAN DARK Instant yeast Water, approx.	5.000 kg 5.000 kg 0.100 kg 7.000 l
Total weight	17.100 kg
Mixing time: Dough temperature: Bulk fermentation time: Scaling weight: Final proof: Baking temperature: Baking time:	3 + 4 minutes 28° C 30 minutes 0.500 kg 30 - 40 minutes 230° C, dropping to 200° C, giving steam Open the damper 10 minutes before the end of the baking time. 40 - 45 minutes

Recipe for rolls & baguettes

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Wheat flour REX BAVARIAN DARK IREKS-WHEAT SOUR ROGGENA FORMAT V 2000 Salt Instant yeast Water, approx.	7.000 kg 3.000 kg 0.200 kg 0.150 kg 0.100 kg 0.080 kg 0.100 kg 6.200 l
Total weight	16.830 kg
Mixing time: Dough temperature: Bulk fermentation time: Scaling weight:	2 + 6 minutes 25 – 27° C rolls: none baguettes: 20 minutes rolls: 1.800 kg/30 pieces
Jeening neight	baguettes: 0.300 kg
Intermediate proof:	rolls: 10 minutes
Final proof:	baguettes: 20 minutes rolls: 60 minutes baguettes: 80 minutes
Baking temperature: Baking time:	220 – 230° C, giving steam Open the damper 3 – 5 minutes before the end of the baking time. rolls: 18 – 20 minutes baguettes: 25 – 30 minutes

General remark: Many fillings go very well with this dough, for example, raisins, garlic, olives, herbs, tomatoes or onions.

Rye

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... is one of the most important bread grains after wheat. Rye extends the freshkeeping of bread.



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