



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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