

BAGUETTE ROLL-MIX

GLUTENFREE

Gluten
FREE



[ireks.asiapacific](https://www.ireks.asiapacific.com)



www.ireks.asiapacific.com

BAGUETTE ROLL-MIX GLUTENFREE

Gluten-free rolls in the best bakery quality

with a
**tender
crust,**
typical for
baguettes

BAGUETTE ROLL-MIX GLUTENFREE	10.000 kg
Vegetable oil	0.200 kg
Salt	0.180 kg
Instant yeast	0.090 kg
Water, approx.	6.500 l
<hr/>	
Total weight	16.970 kg

Mixing time:	2 + 6 minutes
Dough temperature:	26° C
Bulk fermentation time:	none
Scaling weight:	2.100 kg/30 pieces
Intermediate proof:	none

Instructions for use:
Divide the dough balls and smooth the dough pieces round. Mould the round dough pieces long and place in baguette hanging trays with the seam downwards. After fermentation, cut once lengthwise and bake, giving steam.

Final proof:	45 - 50 minutes
Baking temperature:	235° C, dropping to 190° C, giving steam
Baking time:	approx. 18 minutes

