

BROWN BREAD



CONCENTRATE



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### TOAST BREAD

Wheat flour	9.000 kg
BROWN BREAD CONCENTRATE	1.000 kg
IREKS-WHEAT SOUR	0.200 kg
IREKS SOFT PLUS	0.100 kg
Sugar	0.800 kg
Butter/Shortening	0.500 kg
Milk powder	0.200 kg
Salt	0.200 kg
Instant yeast	0.100 kg
Water	6.100 l
<b>Total weight</b>	<b>18.200 kg</b>

<b>Mixing time:</b>	3 + 8 minutes
<b>Dough temperature:</b>	26 – 27° C
<b>Bulk fermentation time:</b>	5 minutes
<b>Scaling weight:</b>	depending on the toast bread tins
<b>Intermediate proof:</b>	10 – 15 minutes
<b>Processing:</b>	toast bread
<b>Final proof:</b>	60 – 70 minutes
<b>Baking temperature:</b>	220° C, dropping to 190° C, giving steam
<b>Baking time:</b>	depending on the scaling weight

### ROLLS

Wheat flour	9.000 kg
BROWN BREAD CONCENTRATE	1.000 kg
IREKS-WHEAT SOUR	0.300 kg
FORMAT V 2000	0.150 kg
Salt	0.220 kg
Instant yeast	0.120 kg
Water	6.000 l
<b>Total weight</b>	<b>16.790 kg</b>

<b>Mixing time:</b>	3 + 7 minutes
<b>Dough temperature:</b>	26° C
<b>Bulk fermentation time:</b>	none
<b>Scaling weight:</b>	1.100 – 1.400 kg/30 pieces
<b>Intermediate proof:</b>	15 – 20 minutes
<b>Processing:</b>	as desired
<b>Final proof:</b>	50 minutes
<b>Baking temperature:</b>	220 – 230° C, giving steam
<b>Baking time:</b>	14 – 16 minutes

### CROISSANTS

Wheat flour	9.000 kg
BROWN BREAD CONCENTRATE	1.000 kg
IREKS-WHEAT SOUR	0.300 kg
IREKS FROST	0.200 kg
Sugar	0.700 kg
Whole egg	0.500 kg
Butter/Margarine	0.400 kg
Salt	0.200 kg
Instant yeast	0.200 kg
Milk	1.500 l
Ice water, approx.	3.750 l
<b>Total weight</b>	<b>17.750 kg</b>

<b>Mixing time:</b>	3 + 3 minutes
<b>Dough temperature:</b>	18 – 22° C
<b>Bulk fermentation time:</b>	none
	Cool the dough for 1 – 2 hours to ensure that the dough and the butter/margarine have the same consistency for folding.

<b>Scaling weight:</b>	0.060 kg
<b>Intermediate proof:</b>	none
<b>Processing:</b>	croissants
<b>Final proof:</b>	70 – 120 minutes
<b>Baking temperature:</b>	210° C, dropping to 180° C, giving steam
<b>Baking time:</b>	15 – 19 minutes
<b>Instructions for use:</b>	Dissolve the sugar and the salt with the whole egg, milk and water and mix into a smooth dough with the remaining ingredients. 0.300 – 0.350 kg butter or margarine per each kg dough are laminated with 3 single or 2 double turns. Further processing takes place as usual for croissants.

