









CONCENTRATE

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
Total weight	18.200 kg
Iotal weight Mixing time:	3 + 8 minutes
全点方式 排放反 医三角螺旋形形 医骨部位	
Mixing time:	3 + 8 minutes
Mixing time: Dough temperature:	3 + 8 minutes 26 - 27° C
Mixing time: Dough temperature: Bulk fermentation time:	3 + 8 minutes 26 - 27° C 5 minutes
Mixing time: Dough temperature: Bulk fermentation time: Scaling weight:	3 + 8 minutes 26 - 27° C 5 minutes depending on the toast bread tins
Mixing time: Dough temperature: Bulk fermentation time: Scaling weight: Intermediate proof:	3 + 8 minutes 26 - 27° C 5 minutes depending on the toast bread tins 10 - 15 minutes
Mixing time: Dough temperature: Bulk fermentation time: Scaling weight: Intermediate proof: Processing:	3 + 8 minutes 26 - 27° C 5 minutes depending on the toast bread tins 10 - 15 minutes toast bread

BROWN BREAD CONCENTRATE IREKS-WHEAT SOUR FORMAT V 2000 Salt Instant yeast Mixing time: Dough temperature: Scaling weight: Intermediate proof: Processing: Baking temperature: 20 - 230° C, giving steam 1.000 kg 0.300 kg 0.150 kg 0.220 kg 0.120 kg Water 6.000 l 16.790 kg Mixing time: 3 + 7 minutes 26° C Bulk fermentation time: none 1.100 - 1.400 kg/30 pieces 15 - 20 minutes Forcessing: 3 desired Final proof: 50 minutes 8 as desired	ROLLS		
IREKS-WHEAT SOUR FORMAT V 2000 0.150 kg O.220 kg Instant yeast 0.120 kg Water 6.000 l Total weight 16.790 kg Mixing time: 3 + 7 minutes Dough temperature: 26° C Bulk fermentation time: none Scaling weight: 1.100 - 1.400 kg/30 pieces Intermediate proof: 15 - 20 minutes Processing: as desired Final proof: 50 minutes Baking temperature: 220 - 230° C, giving steam	Wheat flour	9.000 kg	
FORMAT V 2000 Salt 0.220 kg Instant yeast 0.120 kg Water 6.000 l Total weight 16.790 kg Mixing time: 3 + 7 minutes Dough temperature: 26° C Bulk fermentation time: none Scaling weight: 1.100 - 1.400 kg/30 pieces Intermediate proof: 15 - 20 minutes Processing: as desired Final proof: 50 minutes Baking temperature: 220 - 230° C, giving steam	BROWN BREAD CONCENTRATE	1.000 kg	
Salt Instant yeast O.120 kg Water 6.000 l Total weight 16.790 kg Mixing time: 3 + 7 minutes Dough temperature: 26° C Bulk fermentation time: none Scaling weight: 1.100 - 1.400 kg/30 pieces Intermediate proof: 15 - 20 minutes Processing: as desired Final proof: 50 minutes Baking temperature: 200 - 230° C, giving steam	IREKS-WHEAT SOUR	0.300 kg	
Instant yeast On 120 kg Water 6,000 l Total weight 16,790 kg Mixing time: Dough temperature: Bulk fermentation time: Scaling weight: 1,100 – 1,400 kg/30 pieces Intermediate proof: 15 – 20 minutes Processing: Final proof: Baking temperature: 200 – 230° C, giving steam	FORMAT V 2000	0.150 kg	
Water 6.000 Total weight 16.790 kg Mixing time: 3 + 7 minutes Dough temperature: 26° C Bulk fermentation time: none Scaling weight: 1.100 - 1.400 kg/30 pieces Intermediate proof: 15 - 20 minutes Processing: as desired Final proof: 50 minutes Baking temperature: 220 - 230° C, giving steam	Salt	0.220 kg	
Total weight 16.790 kg Mixing time: 3 + 7 minutes Dough temperature: 26° C Bulk fermentation time: none Scaling weight: 1.100 - 1.400 kg/30 pieces Intermediate proof: 15 - 20 minutes Processing: as desired Final proof: 50 minutes Baking temperature: 220 - 230° C, giving steam	Instant yeast	0.120 kg	
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Dough temperature: 26° C Bulk fermentation time: none Scaling weight: 1.100 – 1.400 kg/30 pieces Intermediate proof: 15 – 20 minutes Processing: as desired Final proof: 50 minutes Baking temperature: 220 – 230° C, giving steam	Total weight	16.790 kg	
Bulk fermentation time: none Scaling weight: 1.100 – 1.400 kg/30 pieces Intermediate proof: 15 – 20 minutes Processing: as desired Final proof: 50 minutes Baking temperature: 220 – 230° C, giving steam	Mixing time:	3 + 7 minutes	
Scaling weight: 1.100 – 1.400 kg/30 pieces Intermediate proof: 15 – 20 minutes Processing: as desired Final proof: 50 minutes Baking temperature: 220 – 230° C, giving steam	Dough temperature:	26° C	
Intermediate proof: 15 – 20 minutes Processing: as desired Final proof: 50 minutes Baking temperature: 220 – 230° C, giving steam	Bulk fermentation time:	none	
Processing:as desiredFinal proof:50 minutesBaking temperature:220 - 230° C, giving steam	Scaling weight:	1.100 - 1.400 kg/30 pieces	
Final proof: 50 minutes Baking temperature: 220 – 230° C, giving steam	Intermediate proof:	15 - 20 minutes	
Baking temperature: 220 – 230° C, giving steam	Processing:	as desired	
	Final proof:	50 minutes	
Baking time: 14 – 16 minutes	Baking temperature:	220 – 230° C, giving steam	
	Baking time:	14 - 16 minutes	111

CROISSANTS			
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Wheat flour BROWN BREAD CONCENTRATE	9.000 kg		
IRFKS-WHFAT SOUR	1.000 kg		
	0.300 kg		
IREKS FROST	0.200 kg		
Sugar	0.700 kg		
Whole egg	0.500 kg		
Butter/Margarine Salt	0.400 kg		
	0.200 kg		
Instant yeast Milk	0.200 kg		
	1.500		
Ice water, approx. Total weight	3.750 17.750 kg		
Mixing time: Dough temperature:	3 + 3 minutes 18 - 22° C		
Bulk fermentation time:	none Cool the dough for 1 – 2 hours to ensure that		
	the dough and the butter/margarine have the		
	same consistency for folding.		
Scaling weight:	0.060 kg		
Intermediate proof:	none		
Processing:			
	croissants		
Final proof:	70 – 120 minutes		
Baking temperature:	210° C, dropping to 180° C, giving steam		
Baking time:	15 – 19 minutes		
Instructions for use:	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.



