

Improver for the production of pre-baked rolls, enriches your product range

- spontaneous reaction to high demands*
- attractive volume of baked goods*
- safe and simple processing*



BACK

HA



Crispy and Kaiser rolls

Wheat flour	10.000	kg
HABACK	0.500	kg
Instant yeast	0.100	kg
Shortening	0.100	kg
Salt	0.200	kg
Water, approx.	6.200	l

Total weight 17.100 kg

Mixing time: spiral: 2 mins slow,
6 mins fast

Dough temperature: 25 - 26° C

Bulk fermentation time: none

Intermediate proof: approx. 15 mins

Processing: see general hints for
further processing.

French Baguettes and Buns

Wheat flour	10.000	kg
HABACK	0.500	kg
IREKS - WHEAT SOUR	0.300	kg
Instant yeast	0.100	kg
Salt	0.200	kg
Water, approx.	6.100	l

Total weight 17.200 kg

Mixing time: spiral: 9 mins slow,
3 mins fast

Dough temperature: 25° C

Bulk fermentation time: approx. 15 mins

Intermediate proof: approx. 15 mins

Processing: see general hints for
further processing.

Multigrain Baguettes and Buns

Wheat flour	7.500	kg
SOVITAL - MIX	2.500	kg
HABACK	0.500	kg
Instant yeast	0.100	kg
Salt	0.100	kg
Water, approx.	6.300	l

Total weight 17.000 kg

Mixing time: spiral: 2 mins slow,
6 mins fast

Dough temperature: 27° C

Bulk fermentation time: 10 mins

Intermediate proof: 15 mins

Processing: see general hints
for further processing.

For multigrain baguettes and buns can also be used:
IREKS - MULTI, CORN-PEPP, FRENCH VILLAGE MIX.

General hints for further processing:

To give the dough sufficient stability, it is advisable to follow the dough method and to extend the final proof time for as long as possible (up to 120 mins - dry proof method).

Initial baking temperature: 220 - 230° C, dropping to
170 - 180° C, with steam

Initial baking times:
Rolls up to 9 mins
Baguettes up to 15 mins
(open damper as required)
Bread up to 25 mins for 450 g

Final baking temperature: 220 - 230° C
Final baking times:
(colour as required)
Rolls up to 3 mins
Baguettes up to 7 mins
Bread up to 18 mins

The pre-baked products should be blast-frozen while hot, then wrapped and prepared for sale. Bake off as required, either from frozen or when thawed.

Products cooled as normal and wrapped (plastic bags or cellophane) can be stored at room temperature for up to 3 days. Bake off as required.



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