



NATURALLY THE BEST



IREKS ÖKOSAUER – simple and reliable processing – reliable baking result

Product and processing advantages of IREKS-ÖKOSAUER:

- ♦ versatile application – from mixed wheat bread to coarse grain bread
- ♦ contains all acids typical of sourdough in a concentrated form
- ♦ constant quality and consistency
- ♦ provides constantly good bread quality in a simple and reliable way, using the direct and the combined dough methods
- ♦ good dough binding and, as a result, better dough consistency as well as extended freshkeeping due to the addition of pregelatinized wholemeal rye flour
- ♦ stable, plastic dough consistency with very good fermentation stability
- ♦ delays mould formation and rope disease

Quality advantages:

- ♦ balanced, aromatic bread taste
- ♦ crumb consistency typical of sourdough
- ♦ full bread aroma and flavour due to the addition of organic malt extract
- ♦ extended freshkeeping
- ♦ the addition of 1 % supports flavour and crumb texture in morning goods

Basic recipe for 10 kg total flour using the direct method for mixed wheat, mixed rye and rye bread:

	Flour mixture (% rye flour / % wheat flour)								
	20/80	30/70	40/60	50/50	60/40	70/30	80/20	90/10	100/ -
	kg	kg	kg	kg	kg	kg	kg	kg	kg
Rye flour	2.000	3.000	4.000	5.000	6.000	7.000	8.000	9.000	10.000
Wheat flour	8.000	7.000	6.000	5.000	4.000	3.000	2.000	1.000	-
IREKS-ÖKOSAUER	0.200	0.250	0.300	0.350	0.400	0.500	0.550	0.600	0.700
Salt	0.200	0.200	0.200	0.200	0.200	0.200	0.200	0.200	0.200
Yeast*	0.300	0.300	0.250	0.250	0.250	0.200	0.200	0.200	0.150
Water, approx	6.600	6.600	6.800	6.900	7.100	7.200	7.400	7.500	7.800
Total weight	17.300	17.350	17.550	17.700	17.950	18.100	18.350	18.500	18.850

Dough temperature*:	approx. 26° C	27 - 28° C	approx. 29° C
Bulk fermentation time*:	20 - 30 minutes		

* Adjust yeast amount, dough temperature and bulk fermentation time to suit working conditions within the company.



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