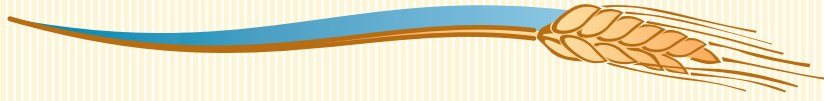


IREKS Vollsauer



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IREKS



Classic natural rye sourdough - in the style of the traditional craft

- direct dough preparation for all sourdough bread, country bread, farmer bread
- machinable und fermentation stable doughs

Constant acidification

- high reliability
- compensation of deviating qualities of the company's own sourdough

Guaranteed consistently good bread quality

- direct, in combination with the company's own sourdough or with dough acidifying agents

Basis for constantly good bread quality

- typically aromatic sourdough taste
- typical crumb appearance
- rustic crust
- long freshkeeping

Farmer Rye Bread

Rye flour	2.500 kg
Wheat flour	1.500 kg
IREKS-VOLLSAUER	1.000 kg
L'AMOURETTE	0.500 kg
Instant yeast	0.050 kg
Water, approx.	3.800 l
Total weight	9.350 kg

Mixing time:	spiral, 6 minutes slow, 3 minutes fast
Dough temperature:	28° C
Bulk fermentation time:	30 minutes
Scaling weight:	0.800 kg
Intermediate proof:	15 - 20 minutes
Final proof:	50 minutes
Baking temperature:	250° C, giving steam, dropping to 200° C, allow the steam to escape after 5 minutes
Baking time:	55 minutes

Instructions for use:

Scale the dough pieces after the bulk fermentation time and mould round. After the intermediate proof, mould the dough pieces round again and place on setters with the floured seam upwards and allow to prove. Load at almost full proof, giving steam, which is allowed to escape after approx. 5 minutes or when the typical cracks on the surface are visible. Bake intensely.

Farmer Rolls

Rye flour	1.000 kg
Wheat flour	3.500 kg
IREKS-VOLLSAUER	0.500 kg
L'AMOURETTE	0.500 kg
Instant yeast	0.050 kg
Water, approx.	3.300 l
Total weight	8.850 kg

Mixing time:	spiral, 3 minutes slow, 6 minutes fast
Dough temperature:	26 - 27° C
Bulk fermentation time:	none
Scaling weight:	rolls: 1.000 - 1.200 kg (30 pieces)
Intermediate proof:	10 - 15 minutes
Final proof:	50 - 60 minutes
Baking temperature:	230 - 220° C, giving steam. Open damper 3 - 5 minutes before the end of the baking time.
Baking time:	15 - 17 minutes

Instructions for use:

Many recipe variations can be made from this basic dough by adding, for example, bread spices, dried herbs, dried marinated fruits, pitted olives, semi sun-dried tomatoes, walnuts, sautéed onions, grated cheese.



IREKS GmbH
Lichtenfelser Str. 20
95326 Kulmbach
GERMANY
Tel.: +49 9221 706-0
Fax: +49 9221 706-306
ireks@ireks.com
www.ireks-asiapacific.com

Our representatives in Asia:

Mr. Josef Greiner
Mobile: +66 819052166
Josef.Greiner@ireks.com

Mr. Leo de Leijer
Mobile: +66 818814162
Leo.deLeijer@ireks.com

Mr. Gerhard Stichelberger
Mobile: +65 96643952
Gerhard.Stichelberger@ireks.com

Mr. Ingo Wenserritt
Mobile: +66 819450418
Ingo.Wenserritt@ireks.com