

### Basic recipe:

Wheat flour	10.000 kg
IREKS CROISSANT MIX	2.500 kg
Butter/Margarine	0.400 kg
Instant yeast	0.200 kg
Water, approx.	6.500 l
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Total weight	19.600 kg

**Mixing time:** spiral: 3 + 3 mins

The optimum mixing time for the basic dough is to be chosen paying close attention to the dough batch and the size of the basin, so that the dough is homogeneous, but not over-mixed.

**Dough temperature:** 20 – 22° C

As regards the dough temperature of the basic dough, our recommendation is mainly based on the processing of shortening. When using butter, somewhat lower dough temperatures of 18 – 20° C are definitely recommended.

### Storage of the basic dough:

Basic doughs made with IREKS CROISSANT MIX can be prepared on the previous day without any problem and can be stored at approx. 5° C in the cooling chamber. Here the amount of instant yeast has to be reduced to 1 %.

### Processing:

The processing recommended by us – with 25 – 35 % butter or margarine per kg dough and giving 3 single or 2 double turns – has been proven in practice for the production of croissants. It is recommended to allow short relaxation times between each turn. Also the finished folded dough should relax in the cooling chamber for approx. 15 – 20 minutes before further processing. When using a cooled “stored dough”, the three single turns can also be given without having relaxation times in between.

# IREKS CROISSANT MIX



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### Product and Quality advantages

- dough pieces with extreme fermentation stability/tolerance, suitable for all individual dough methods
- highest possible reliability when producing oneself
- golden-brown crust
- appealing volume
- short-eating, moist
- long consumption freshness

### Dough methods

The special technological advantage of IREKS CROISSANT MIX lies in the flexibility of production, adjusted individually to suit the dough methods and the work processes used in the bakery.

**1. Dough piece → frozen without fermentation (green) → baking**

**2. Dough piece → semi-fermentation → frozen → baking**

Should no shop oven with ATV-programme be available, it is then recommended to allow the half-fermented frozen dough pieces to partly thaw or thaw at room temperature for 30 – 90 minutes.

Subsequently, bake for 15 – 18 minutes at 30° C below the baking temperature for rolls.

**3. Dough piece → retarded fermentation → baking**

The croissant dough pieces, according to the original recipe, can be stored in the cooling chamber at 5° C. After 12 – 18 hours, baking then takes place in the company or in the shop oven.

Ideally, croissant dough pieces which are frozen over a longer period of time can be washed with egg. The egg wash works as an “insulation layer” and, in this way, prevents the upper surface of the dough piece drying out.

**4. Dough piece → direct method → baking**

IREKS CROISSANT MIX dough pieces should be baked at approx.  $\frac{3}{4}$  proof to guarantee an optimum development of the crumb appearance in the oven.

#### Baking programme deck oven:

Baking temperature: 30° C below the baking temperature for rolls, slight steam

Baking time: 15 – 18 minutes

#### Baking programme rack oven (3/4 – full capacity):

Initial baking temperature: 210° C, slight steam

Baking: 180° C = 15 minutes

Total baking time: 15 – 18 minutes

To stabilize the baked goods, the damper should be pulled 3 – 5 minutes before unloading from the oven.

