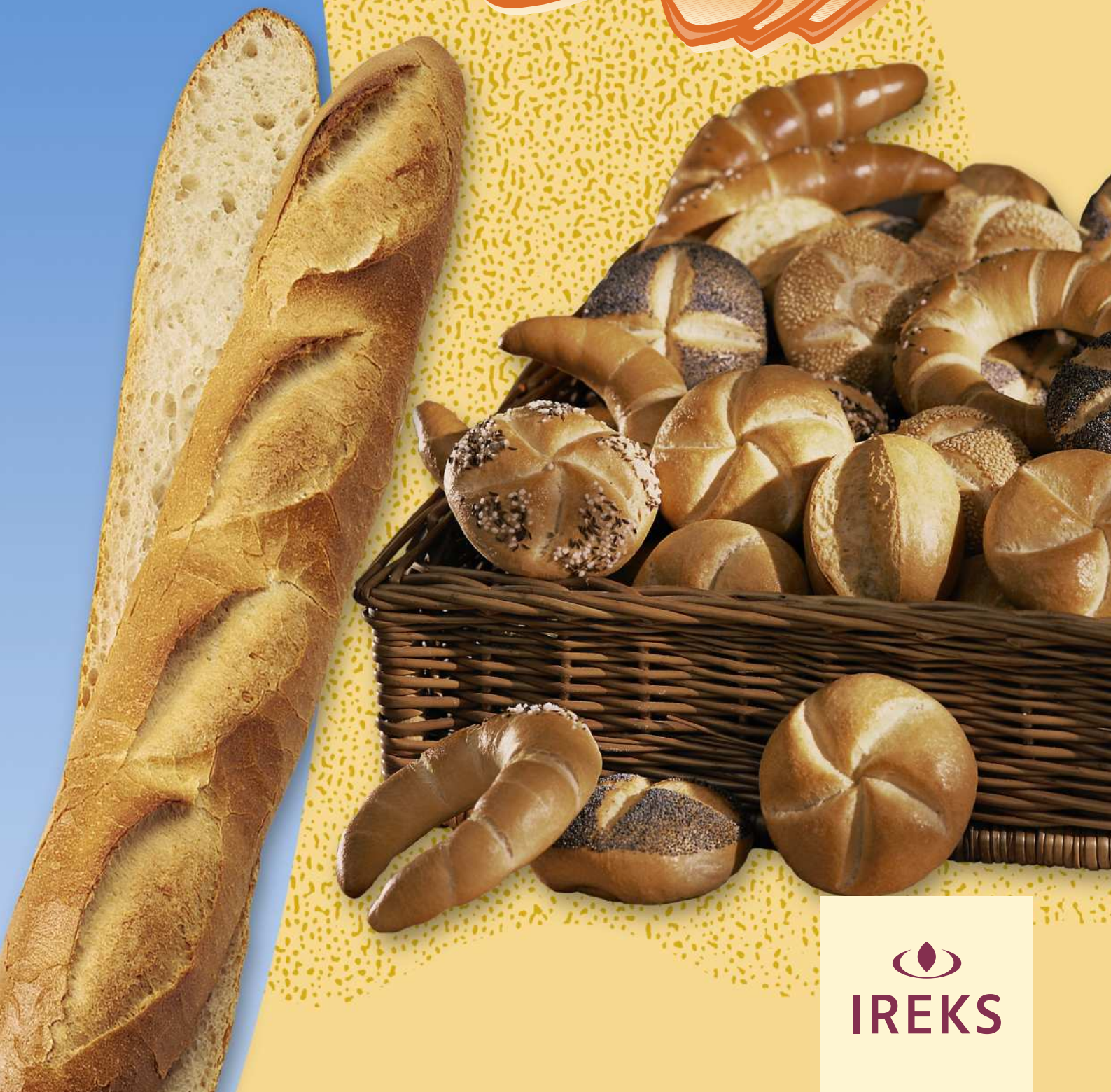


# FORMAT V 2000



  
**IREKS**

# FORMAT V 2000



*All-purpose bread improver for soft and crispy buns and toast bread, also for croissants and Danish pastries*

*It gives your product a better volume, an improved crust colour and keeping quality.*

*Quantity of addition: 1.5 %*

#### Basic recipes:

Hard rolls, French sticks, Vienna, etc.

Wheat flour	10.000 kg
FORMAT V 2000	0.150 kg
IREKS-WHEAT SOUR	0.300 kg
Instant yeast	0.150 kg
Salt	0.200 kg
Water	6.000 l
<b>Total weight</b>	<b>16.800 kg</b>

Croissants

Wheat flour	2.000 kg
FORMAT V 2000	0.030 kg
IREKS-WHEAT SOUR	0.060 kg
Instant yeast	0.040 kg
Salt	0.040 kg
Sugar	0.140 kg
Whole egg	0.100 kg
Butter	0.080 kg
Milk (cold)	0.300 l
Water (cold)	0.700 l
<b>Total weight</b>	<b>3.490 kg</b>

Instructions for use:

Dissolve sugar and salt in milk and water and mix with the remaining ingredients to a firm dough. Fold in 250 g butter or margarine per 1 kg dough, giving 3 simple turns. Process the dough as usual.



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