

# Free mat



IREKS

# FreeMat

## FREEMAT A new generation of bread improvers

- FREEMAT** Emulsifier-free bread improver containing malt, suitable for all types of artisan bread
- FREEMAT** Quantity of addition: 1.0 - 1.5 %
- FREEMAT** Provides a traditional bread flavour and taste
- FREEMAT** For white toast bread, brown toast bread, soft buns, crispy rolls and also for croissants and Danish pastry

## BASIC RECIPES

|                     | Crispy rolls, baguettes, Vienna, etc. | Oven bottom bread |
|---------------------|---------------------------------------|-------------------|
| Wheat flour         | 10.000 kg                             | 10.000 kg         |
| <b>FREEMAT</b>      | 0.150 kg                              | 0.150 kg          |
| Salt                | 0.200 kg                              | 0.200 kg          |
| Instant yeast       | 0.150 kg                              | 0.150 kg          |
| Fat                 |                                       | 0.500 kg          |
| Water               | 5.700 l                               | 6.000 l           |
| <b>Total weight</b> | <b>16.200 kg</b>                      | <b>17.000 kg</b>  |



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 Stichlberger  
Mobile: +65 96643952  
Gerhard.Stichlberger@ireks.com

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