

Quantity of addition: 1%



# IREKS SOFT PLUS



IREKS

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## SOFT ROLLS

Wheat flour	2.000 kg
IREKS SOFT PLUS	0.020 kg
IREKS-WHEAT SOUR	0.040 kg
Instant yeast	0.025 g
Milk powder	0.080 kg
Salt	0.030 kg
Sugar	0.220 kg
Whole egg	0.200 kg
Water (cold)	1.000 l
Butter (add after half of the mixing time)	0.200 kg
<b>Total weight</b>	<b>3.815 kg</b>

Mixing time: spiral: 2 mins slow,  
8 mins fast

Dough temperature: 26 - 27° C

Bulk fermentation time: none

## TRADITIONAL LOCAL BUNS

Wheat flour	5.000 kg
IREKS SOFT PLUS	0.050 kg
IREKS-WHEAT SOUR	0.100 kg
Instant yeast	0.100 kg
Milk powder	0.150 kg
Salt	0.060 kg
Sugar	1.250 kg
Whole egg	0.750 kg
Water (cold)	2.000 l
Butter (add after half of the mixing time)	0.600 kg
<b>Total weight</b>	<b>10.060 kg</b>

Mixing time: spiral: 2 mins slow,  
8 mins fast

Dough temperature: 26 - 27° C

Bulk fermentation time: none

## TOAST BREAD

Wheat flour	10.000 kg
IREKS SOFT PLUS	0.100 kg
IREKS-WHEAT SOUR	0.200 kg
Instant yeast	0.100 kg
Milk powder	0.300 kg
Salt	0.200 kg
Sugar	0.800 kg
Shortening	0.600 kg
Water	6.000 l
<b>Total weight</b>	<b>18.300 kg</b>

Mixing time: spiral: 2 mins slow,  
8 mins fast

Dough temperature: 26° C

Bulk fermentation time: none



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