



IREKS-INTEGRAL

2000



IREKS



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Toast bread

Flour	9.000 g
IREKS-INTEGRAL 2000	1.000 g
IREKS SOFT	100 g
IREKS-WHEAT SOUR	200 g
Salt	200 g
Sugar	800 g
Milk powder	200 g
Instant yeast	100 g
Shortening	500 g
Water	6.100 g
Total weight	18.200 g

Mixing time:	spiral 2 + 8 mins
Dough temperature:	26 °C
Bulk fermentation:	none



Baguette and rolls

Flour	9.000 g
IREKS-INTEGRAL 2000	1.000 g
FORMAT V 2000	150 g
IREKS-WHEAT SOUR	300 g
Salt	220 g
Instant yeast	120 g
Water	6.000 g
Total weight	16.790 g

Mixing time:	spiral 9 + 4 mins
Dough temperature:	25 °C
Bulk fermentation:	10 - 20 mins



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