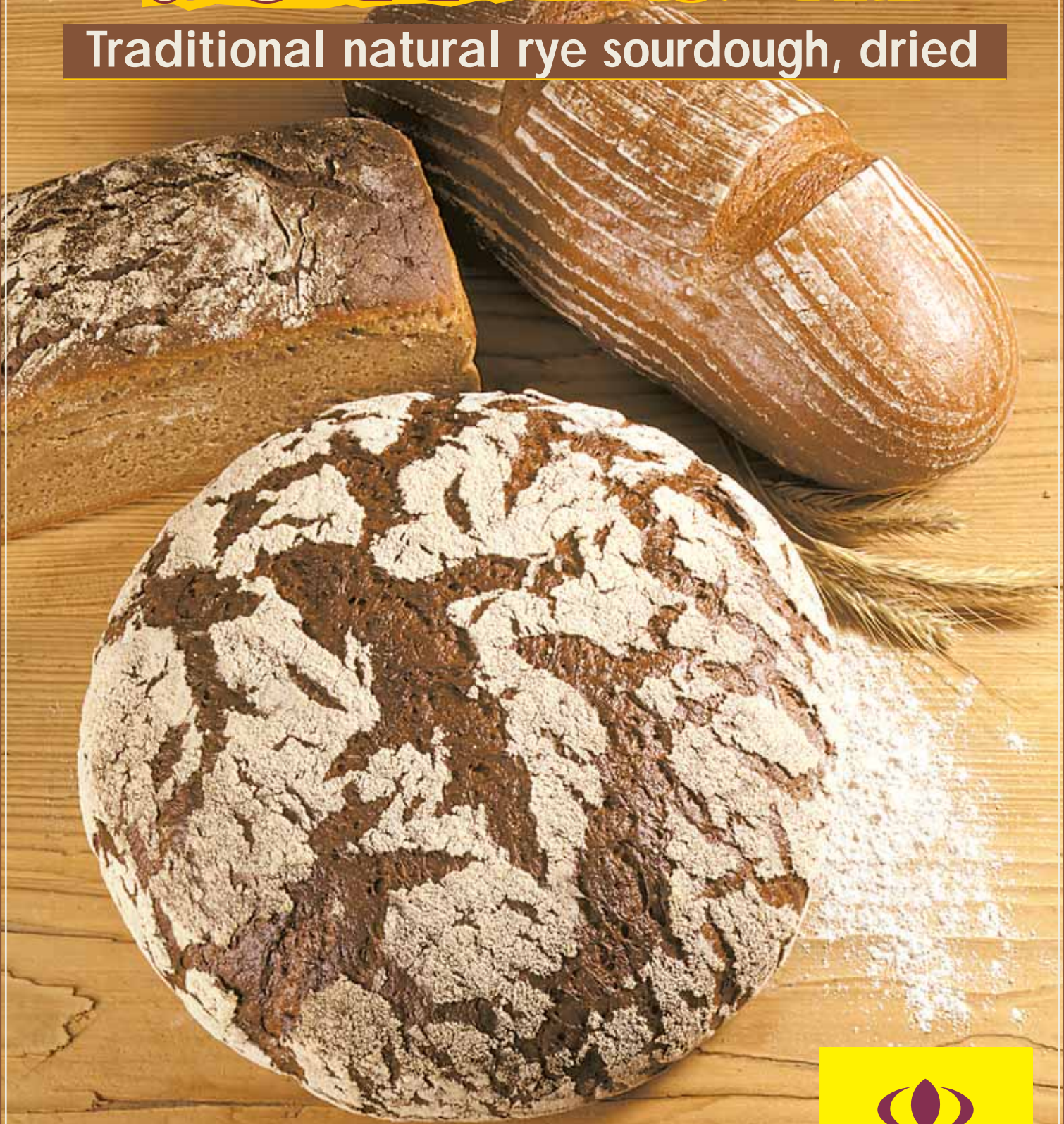


IREKS

VOLLSAUER

Traditional natural rye sourdough, dried



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Traditional natural rye sourdough, dried

The properties of IREKS-VOLLSAUER – For reliable processing and quality

Product advantages:

- ♦ direct dough preparation for all types of sourdough bread
- ♦ high reliability due to constant acidification
- ♦ machinable and fermentation stable doughs
- ♦ processing of sourdough without the use of a precursor, but with typical sourdough bacteria/sourdough flavour

Quality advantages:

- ♦ typical, aromatic taste of sourdough
- ♦ typical crumb texture
- ♦ rustic crust
- ♦ long freshkeeping

Basic recipe for 10 kg total flour for the direct production of sourdough bread:

| | Flour mixture (% rye flour / % wheat flour) | | | | | | | | |
|-----------------|---|--------|--------|--------|--------|--------|--------|--------|--------|
| | 100/- | 90/10 | 80/20 | 70/30 | 60/40 | 50/50 | 40/60 | 30/70 | 20/80 |
| | kg | kg | kg | kg | kg | kg | kg | kg | kg |
| Rye flour | 7.100 | 6.400 | 5.700 | 5.000 | 4.300 | 3.600 | 2.900 | 2.100 | 1.200 |
| Wheat flour | - | 1.000 | 2.000 | 3.000 | 4.000 | 5.000 | 6.000 | 7.000 | 8.000 |
| IREKS-VOLLSAUER | 2.900 | 2.600 | 2.300 | 2.000 | 1.700 | 1.400 | 1.100 | 0.900 | 0.800 |
| Salt | 0.200 | 0.200 | 0.200 | 0.200 | 0.200 | 0.200 | 0.200 | 0.200 | 0.200 |
| Yeast | 0.100 | 0.150 | 0.150 | 0.150 | 0.200 | 0.200 | 0.200 | 0.250 | 0.250 |
| Water, approx | 7.800 | 7.600 | 7.400 | 7.200 | 7.000 | 6.800 | 6.800 | 6.600 | 6.400 |
| Total weight | 18.100 | 17.950 | 17.750 | 17.550 | 17.400 | 17.200 | 17.200 | 17.050 | 16.850 |

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