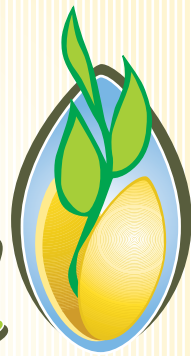


Keim

KORN-KRUSTE



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A mix for bread, rolls and party specialities with malted, whole grain



IREKS



A mix for bread, rolls and party specialities with malted, whole grain

Recipe for bread:

KEIMKORN-KRUSTE	5.000 kg
Water	5.000 l

Soak for 2 - 3 hours.

Wheat flour	5.000 kg
Instant yeast	0.100 kg
Water	1.000 l
Total weight	16.100 kg

Instructions for use:

Mixing time: spiral: 10 minutes slow,
4 minutes fast
Dough temperature: 28 - 30° C
Bulk fermentation time: 30 minutes
Scaling weight: 0.600 - 0.700 kg
Final proof: 40 - 50 minutes
Initial baking temperature: 240° C,
giving steam and dropping to 180° C
Baking time: approx. 50 - 55 minutes

Recipe for rolls:

KEIMKORN-KRUSTE	3.000 kg
Water	3.000 l

Soak for 2 - 3 hours.

Wheat flour	7.000 kg
FORMAT V 2000*	0.150 kg
IREKS-WHEAT SOUR	0.300 kg
Salt	0.080 kg
Instant yeast	0.150 kg
Water	2.800 l
Total weight	16.480 kg

*Instead of FORMAT V 2000, MALZPERLE PLUS or IREKS FROST DIAMANT can be used.

Instructions for use:

Mixing time: spiral: 2 minutes slow,
7 minutes fast
Dough temperature: 26° C
Bulk fermentation time: none
Scaling weight: 1.100 - 1.300 kg, 30 pieces
dough divider
Intermediate proof: 15 - 20 minutes
Final proof: 50 minutes
Initial baking temperature: 220 - 230° C,
giving steam
Baking time: approx. 14 - 16 minutes

Recipe for toast:

KEIMKORN-KRUSTE	2.500 kg
Water	2.500 l

Soak for 2 - 3 hours.

Wheat flour	7.500 kg
IREKS SOFT PLUS	0.100 kg
IREKS-WHEAT SOUR	0.200 kg
Instant yeast	0.100 kg
Milk powder	0.300 kg
Salt	0.100 kg
Sugar	0.800 kg
Shortening/Butter	0.600 kg
Water	3.500 l
Total weight	18.200 kg

Instructions for use:

Mixing time: spiral: 2 minutes slow,
8 minutes fast
Dough temperature: 26° C
Bulk fermentation time: none
Scaling weight: 0.600 kg
Intermediate proof: 10 - 15 minutes
Final proof: 50 - 60 minutes
Initial baking temperature: 230° C,
giving slight steam and dropping to 200° C
Baking time: approx. 28 - 30 minutes



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