

# KERNIGES

The background of the entire image is a dense field of light-colored wheat kernels. At the top, the word 'KERNIGES' is written in a bold, golden, serif font. To the left of the text is a stylized illustration of wheat stalks, and to the right is a single wheat stalk. The text and illustrations are surrounded by a fine, golden, dotted pattern.

Enjoy the whole grain,  
a kernel bread taste

  
IREKS



# KERNIGES

## Product advantages:

- Safe and simple production of dark whole grain bread types
- contains acids in a concentrated form, typical of sourdough
- Guarantees constant, high quality of baked goods

## Quality of baked goods:

- savory, wholesome taste
- extended fresh keeping properties
- elastic crumb, typical of rye bread

## Basic recipe for heavy meal bread:

IREKS KERNIGES	10.000 g
Instant yeast	80 g
Water, approx.	6.500 g
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Total weight	16.580 g

Mixing time spiral mixer:	6 mins slow
Dough temperature:	28° C
Bulk fermentation time:	30 mins

## Basic recipe for light speciality bread:

IREKS KERNIGES	5.000 g
Wheat flour	5.000 g
IREKS FORMAT V2000	150 g
Instant yeast	120 g
Salt	100 g
Water, approx.	6.000 g
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Total weight	16.370 g

Mixing time spiral mixer:	4 + 4 mins
Dough temperature:	26 - 28° C
Bulk fermentation time:	20 mins



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