



ÖKO-4-KORN

ORGANIC

Mix for the production of organic four-grain morning goods with coarse grain and oilseeds



IREKS



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Processing advantages:

- ▶ simple, efficient production of organic speciality morning goods using the direct dough method

Quality advantages:

- ▶ appealing volume of baked goods
- ▶ aromatic, hearty smell and taste
- ▶ coarse texture

Recipe:

ÖKO-4-KORN	10.000 kg
Instant yeast	0.120 kg
Water, approx.	5.600 l
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Total weight	15.720 kg

Mixing time:	spiral: 2 + 6 mins
Dough temperature:	26 - 28° C
Bulk fermentation time:	approx. 10 mins
Scaling weight:	2.000 - 2.200 kg
Intermediate proof:	approx. 20 mins
Baking temperature:	baking temperature for rolls, giving steam
Baking time:	23 - 25 mins (according to scaling weight)

Instructions for use:

Rustic style:

After the intermediate proof, just divide, wash the surface with water and press the dough pieces in ÖKO-4-KORN. Cut at almost full proof and bake intensely.

Organic snail-shaped:

After the intermediate proof, divide, mould long using the winding machine or by hand and roll into snail shapes. Wash the surface with water and press the dough pieces in ÖKO-4-KORN. Bake intensely at almost full proof.

Organic crusty-style:

After the intermediate proof, divide and mould long using the winding machine or by hand. Wash the surface with water and press the dough pieces in ÖKO-4-KORN. Cut at $\frac{3}{4}$ proof and bake intensely.



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