



ORGANIC

Mix for the production of speciality bread with spelt and sunflower seeds in organic quality



IREKS



Öko Kruste



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Processing advantages:

- ▶ efficient production of organic speciality bread using the direct dough method

Quality advantages:

- ▶ coarse texture
- ▶ moist, soft crumb
- ▶ aromatic, hearty smell and taste
- ▶ long consumption freshness

Recipe:

ÖKO-KRUSTE	10.000 kg
Instant yeast	0.080 kg
Water, approx.	6.500 l
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Total weight	16.580 kg

Mixing time:	3 + 4 mins
Dough temperature:	27 - 28° C
Bulk fermentation time:	approx. 30 mins
Scaling weight:	0.900 - 1.150 kg
Baking temperature:	baking temperature for rolls, dropping
Baking time:	60 - 70 mins

Instructions for use:

After the bulk fermentation time, scale dough pieces of the desired weight, mould round and toss the seam in ÖKO-KRUSTE.

Subsequently, place the dough pieces upside down in baskets and allow to prove. Turn out the dough pieces at $\frac{3}{4}$ proof with the seam upwards onto setters and load giving steam, which is not allowed to escape.



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