

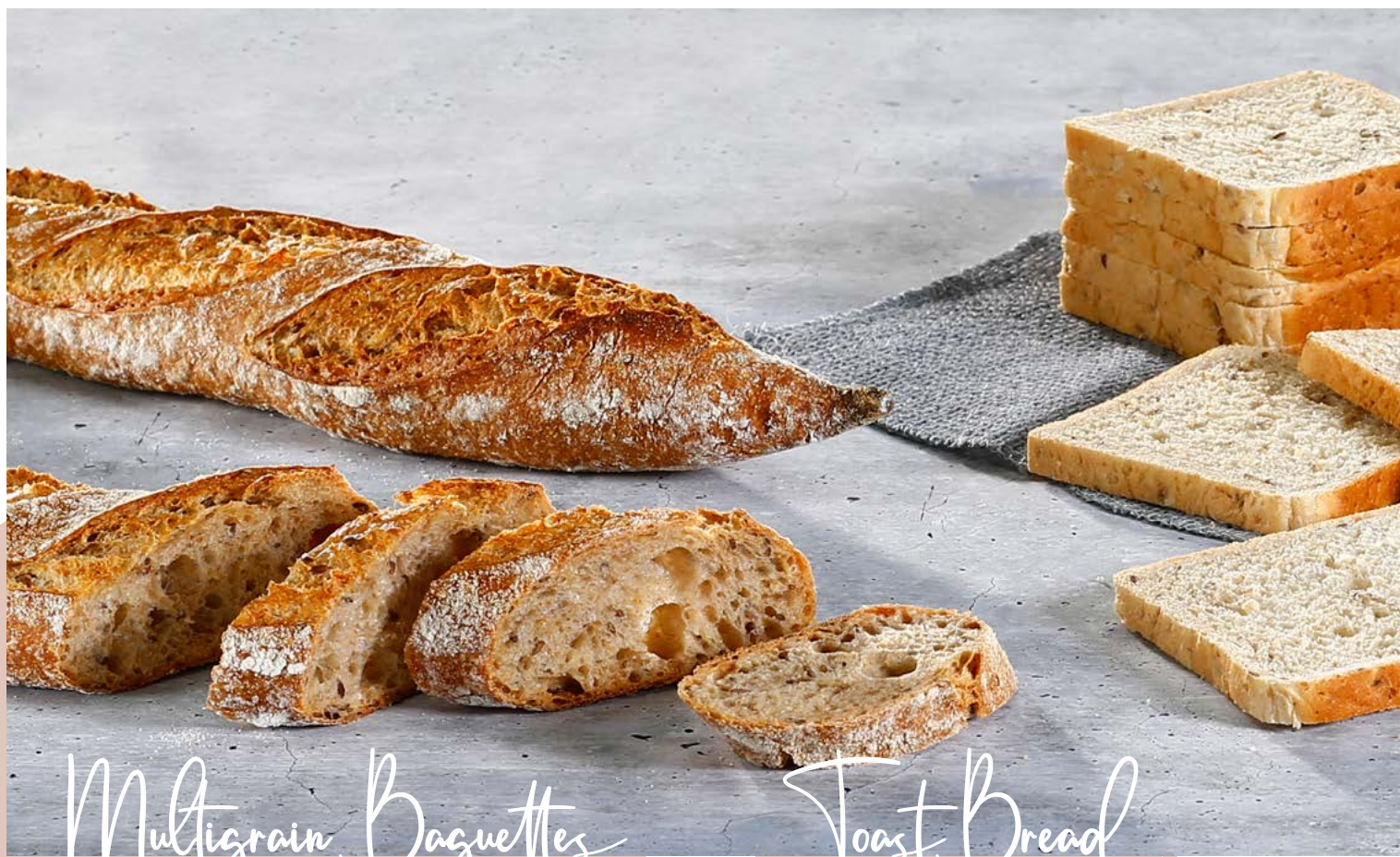
# Corn

PEPP H



Concentrate for multigrain malt bread with grains and seeds





# Multigrain Baguettes

# Toast Bread

Wheat flour	7.500 kg
CORN-PEPP H	2.500 kg
IREKS-WHEAT SOUR H	0.300 kg
FORMAT V 2000 H	0.100 kg
Salt	0.160 kg
Instant yeast	0.100 kg
Water, approx.	6.700 l
<b>Total weight</b>	<b>17.360 kg</b>

Mixing time:	7 + 3 to 4 minutes
Dough temperature:	25 – 26° C
Bulk fermentation time:	20 – 30 minutes
Scaling weight:	0.300 kg
Intermediate proof:	30 – 35 minutes
Processing:	baguettes
Final proof:	70 – 80 minutes
Baking temperature:	240° C, dropping to 210° C, giving steam Open the damper 5 minutes before the end of the baking time.
Baking time:	25 – 30 minutes

Wheat flour	8.000 kg
CORN-PEPP H	2.000 kg
IREKS-WHEAT SOUR H	0.300 kg
FORMAT V 2000 H or IREKS SOFT PLUS H	0.100 kg
Milk powder	0.300 kg
Sugar/Brown sugar	0.800 kg
Salt	0.160 kg
Instant yeast	0.100 kg
Water, approx.	6.100 l
Butter/Margarine*	0.600 kg
<b>Total weight</b>	<b>18.460 kg</b>

\* Add after half of the mixing time.

Mixing time:	3 + 7 to 8 minutes
Dough temperature:	26° C
Bulk fermentation time:	none
Scaling weight:	0.450 – 0.500 kg (depending on the toast bread tin)
Intermediate proof:	10 minutes
Processing:	4-piece method or open toast bread tin
Final proof:	65 – 75 minutes
Baking temperature:	230° C, dropping to 210° C, giving slight steam
Baking time:	25 – 30 minutes





# Multigrain Burger Buns

Wheat flour	8.000 kg	Final proof:	75 - 80 minutes
CORN-PEPP H	2.000 kg	Baking temperature:	220° C
IREKS-WHEAT SOUR H	0.300 kg	Baking time:	13 minutes
FORMAT V 2000 H or IREKS SOFT PLUS H	0.100 kg		
Sugar	0.600 kg		
Salt	0.150 kg		
Instant yeast	0.150 kg		
Water, approx.	6.100 l		
Butter or vegetable oil*	0.600 kg		
Total weight	18.000 kg		

\* Add after half of the mixing time.

Mixing time:	3 + 7 to 8 minutes
Dough temperature:	25 - 26° C
Bulk fermentation time:	none
Scaling weight:	2.400 kg/30 pieces
Intermediate proof:	5 - 10 minutes

#### Instructions for use:

Scale the dough into dough balls, divide, mould round and allow intermediate proof. After the intermediate proof, roll the dough pieces slightly flat (Ø 10 cm), dampen the upper surface and press into IREKS-TOPPING H. Subsequently, place on burger trays for the final proof and bake.





# Bagels

Wheat flour	8.500 kg
CORN-PEPP H	1.500 kg
IREKS-WHEAT SOUR H	0.300 kg
MALT KONCENTRAT H	0.200 kg
IREKS FROST H	0.150 kg
Salt	0.170 kg
Instant yeast	0.060 kg
Water, approx.	5.800 l
<b>Total weight</b>	<b>16.680 kg</b>

Mixing time:	12 to 13 + 1 to 2 minutes
Dough temperature:	23 - 24° C
Bulk fermentation time:	none
Scaling weight:	0.100 - 0.120 kg
Intermediate proof:	5 minutes

#### Instructions for use:

Mix the ingredients into a firm dough and scale into pieces. Subsequently, allow a short intermediate proof. Mould the dough pieces into strands of 27 - 28 cm in length and process into bagels. With the seam downwards, place on trays sprinkled with maize flour and, covered, allow final proof. After the final proof, allow the dough pieces to stand for 15 minutes, covered, at room temperature. Subsequently, boil in a mixture of 3.000 l water and 0.090 kg MALT EXTRACT H or PANIMALTIN H. The dough pieces will first sink to the

bottom of the bowl and then return to the surface after 20 - 30 seconds. Then remove and dip into an ice bain-marie for approx. 20 seconds. Press the dough pieces into the desired topping, place on trays and allow to air-dry. Subsequently, bake until golden-brown giving slight steam.

Final proof:	7 hours or overnight in the refrigerator
Topping:	sesame or mixed seeds
Baking temperature:	230° C, dropping, giving slight steam Open the damper 2 minutes before the end of the baking time.
Baking time:	15 - 18 minutes

