

IREKS
**SOFT
PLUSH**



Extended freshkeeping of typical soft baked goods





IREKS
SOFT PLUS H

- Very good softness and moistness
- Very good crumb texture
- Very good volume of the baked goods
- Suitable for all kinds of cold dough methods



SOFT ROLLS

Wheat flour	10.000 kg
IREKS-WHEAT SOUR H	0.300 kg
IREKS SOFT PLUS H	0.100 kg
Sugar	1.100 kg
Whole egg	1.000 kg
Milk powder	0.400 kg
Salt	0.200 kg
Instant yeast	0.180 kg
Water, approx.	5.200 l
Butter or vegetable oil*	1.000 kg
Total weight	19.480 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:	1.200 kg/30 pieces
Intermediate proof:	10 - 15 minutes
Processing:	round
Final proof:	45 - 55 minutes
Baking temperature:	220° C
Baking time:	approx. 13 minutes (core temperature: 94° C)

TRADITIONAL LOCAL BUNS

Wheat flour	10.000 kg
IREKS-WHEAT SOUR H	0.300 kg
IREKS SOFT PLUS H	0.100 kg
Sugar	2.500 kg
Whole egg	1.500 kg
Milk powder	0.300 kg
Salt	0.200 kg
Instant yeast	0.200 kg
Water, cold	4.600 l
Butter*	1.200 kg
<hr/>	
Total weight	20.900 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:	1.200 kg/30 pieces
Intermediate proof:	10 - 15 minutes
Processing:	round
Final proof:	approx. 50 minutes
Baking temperature:	240° C
Baking time:	approx. 13 minutes (core temperature: 94° C)

TOAST BREAD

Wheat flour	10.000 kg
IREKS-WHEAT SOUR H	0.300 kg
IREKS SOFT PLUS H	0.100 kg
Sugar	0.800 kg
Milk powder	0.300 kg
Salt	0.200 kg
Instant yeast	0.180 kg
Water, approx.	6.200 l
Butter/Margarine*	0.600 kg
<hr/>	
Total weight	18.680 kg

* Add after half of the mixing time.

Mixing time:	2 + 7 to 8 minutes
Dough temperature:	26 - 27° C
Bulk fermentation time:	none
Scaling weight:	6 x 0.200 kg (in the toast bread tin)
Intermediate proof:	10 minutes
Processing:	6-piece method
Final proof:	50 - 60 minutes
Baking temperature:	230° C, dropping to 200° C, giving slight steam
Baking time:	approx. 40 minutes (core temperature: 94° C)



ASIAN-STYLE SOFT BAKED GOODS

Wheat flour	10.000 kg
IREKS-WHEAT SOUR H	0.300 kg
MALT KONCENTRAT H	0.200 kg
IREKS SOFT PLUS H	0.100 kg
Butter	1.500 kg
Sugar	1.200 kg
Whole egg	0.600 kg
Milk powder	0.300 kg
Salt	0.180 kg
Instant yeast	0.220 kg
Water, approx.	5.300 l
Total weight	19.900 kg

Mixing time:	2 + 7 minutes
Dough temperature:	26 - 27° C
Bulk fermentation time:	none
Scaling weight:	1.800 kg/30 pieces
Intermediate proof:	15 minutes
Instructions for use:	Scale the dough into dough balls, divide, mould round and allow intermediate proof. After the intermediate proof, place the dough pieces in the freezer. Then fill with the desired filling and bake at ¾ proof.
Final proof:	2 hours in the freezer, then approx. 40 minutes at room temperature
Baking temperature:	200° C
Baking time:	approx. 18 minutes

Pandanus and coconut cream filling:

GOLDEN PASTRY CREAM H	0.750 kg
Whole egg	0.250 kg
Butter or margarine, soft	0.250 kg
Coconut, grated	0.300 kg
Coconut milk	0.500 l
Pandanus paste, approx.	0.100 kg
Milk, approx.	1.150 l
Total weight	3.300 kg

Instructions for use: Mix all the ingredients for 2 - 3 minutes until smooth.

Strawberry filling:

SUPREME FILL & BAKE H	1.000 kg
DREIDOPPEL KONDITOREIPASTE	
STRAWBERRY, approx.	0.080 kg
Water	0.700 l
Total weight	1.780 kg

Mixing time: 3 minutes slow
Swelling time: approx. 20 minutes

Chocolate filling:

SUPREME FILL & BAKE H	1.000 kg
Cocoa powder (100 % quality)	0.200 kg
Milk powder	0.200 kg
Icing sugar	0.100 kg
Water or milk	0.800 l
Total weight	2.300 kg

Mixing time: 3 minutes slow
Swelling time: approx. 20 minutes

