MULTI-MALT-MIX

Mix with 3 grains, a malty taste and dark in colour

IREKS

RECIPE FOR MALTY GRAIN BREAD:

Wheat flour	5.000 kg
MULTI-MALT-MIX	5.000 kg
Instant yeast	0.100 kg
Water, approx.	6.500 l
Total weight	16.600 kg

Mixing time:	2 + 7 minutes
Dough temperature:	26 – 27° C
Bulk fermentation time:	20 minutes
Scaling weight:	0.500 kg
Intermediate proof:	none
Processing:	long-shaped
Final proof:	40 – 50 minutes
Baking temperature:	230° C, dropping to 200° C, giving steam
Baking time:	30 – 40 minutes Open the damper 10 minutes before the end of the baking time.

RECIPE FOR SOFT TOAST BREAD:

Wheat flour	8.000 kg
MULTI-MALT-MIX	2.000 kg
IREKS-WHEAT SOUR	0.200 kg
IREKS SOFT PLUS	0.100 kg
Brown sugar	0.600 kg
Milk powder	0.300 kg
Butter/Shortening	0.600 kg
Salt	0.120 kg
Instant yeast	0.100 kg
Water, approx.	6.200 l
Total weight	18.220 kg

Mixing time:	3 + 8 minutes
Dough temperature:	26 – 27° C
Bulk fermentation time:	5 minutes
Scaling weight:	depending on the toast bread tins
Intermediate proof:	10 – 15 minutes
Processing:	toast bread
Final proof:	60 – 70 minutes
Baking temperature:	220° C, dropping to 190° C, giving steam
Baking time:	depending on the scaling weight

MULTI-MALT BREAD

is a grain bread with a malty taste and dark in colour containing valuable ingredients such as:

COARSE SOYA:
very rich in protein, minerals and vitamins

OAT GROATS:
source of amino acids, unsaturated fatty acids, vitamins and minerals

LINSEED:
rich in unsaturated fatty acids, vitamins and minerals

SUNFLOWER SEEDS:
rich in unsaturated fatty acids, essential amino acids and minerals

It stands out due to its excellent freshkeeping qualities, volume and delicious flavour and taste.

VALUABLE INGREDIENTS AND A MALTY TASTE

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