

IREKS GLUTEN-FREE BREAD MIX

Gluten
FREE



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The gluten-free bread rich in dietary fibre

very
aromatic taste
typical for
bread

Processing advantages:

- versatile processing possibilities
- very good dough properties
- simple and reliable production

Quality advantages:

- crust colour and crumb colour, typical for bread
- very good volume of baked goods
- very good freshkeeping

IREKS GLUTEN-FREE BREAD MIX	10.000 kg
Vegetable oil	0.400 kg
Instant yeast	0.150 kg
Water (18 - 20° C), approx.	8.800 l
Total weight	19.350 kg

Mixing time:	2 + 6 minutes
Dough temperature:	26° C
Bulk fermentation time:	none
Scaling weight:	0.450 - 0.500 kg
Intermediate proof:	none

Instructions for use:

Scale and process the dough immediately.
For dusting and shaping the dough pieces, use either the IREKS GLUTEN-FREE BREAD MIX, rice starch or potato starch. During the final proof, the dough pieces should double in size. Make sure any ingredients added to the basic dough are gluten-free.

Final proof:	45 - 60 minutes
Baking temperature:	240° C, dropping, giving steam
Baking time:	40 - 45 minutes

100 g bread contain:

Energy	927 kJ (220 kcal)
Protein	5.8 g
Carbohydrates	39.2 g
of which sugar	3.0 g
Fat	2.9 g
of which saturates	0.5 g
Fibre	6.8 g
Sodium	0.55 g

