IREKS ÖKO SAUER

IREKS

IREKS-ÖKOSAUER

– simple and reliable processing – reliable baking results

Product and processing advantages of IREKS-ÖKOSAUER:

- versatile application – from mixed wheat bread to rye bread
- contains all acids typical of sourdough
- constant quality and consistency
- provides constantly good bread quality in a simple and reliable way, using the direct and the combined dough methods
- good dough binding and, as a result, better dough consistency as well as extended freshkeeping due to the addition of pregelatinized wholemeal rye flour
- stable, plastic dough consistency with very good fermentation stability
- delays mould formation and rope disease

Quality advantages:

- balanced, aromatic bread taste
- crumb consistency typical of sourdough
- full bread aroma and flavour due to the addition of organic malt extract
- extended freshkeeping
- the addition of 1 % - 2 % supports flavour and crumb texture in morning goods

Basic recipe for 10 kg total flour using the direct dough method for mixed wheat, mixed rye and rye bread:

	Flour mixture (% rye flour / % wheat flour)								
	20/80	30/70	40/60	50/50	60/40	70/30	80/20	90/10	100/ -
	kg	kg	kg	kg	kg	kg	kg	kg	kg
Rye flour	2.000	3.000	4.000	5.000	6.000	7.000	8.000	9.000	10.000
Wheat flour	8.000	7.000	6.000	5.000	4.000	3.000	2.000	1.000	-
IREKS-ÖKOSAUER	0.200	0.250	0.300	0.350	0.400	0.500	0.550	0.600	0.700
Salt	0.200	0.200	0.200	0.200	0.200	0.200	0.200	0.200	0.200
Instant yeast*	0.100	0.100	0.100	0.100	0.100	0.070	0.070	0.070	0.050
Water, approx.	6.600	6.600	6.800	6.900	7.100	7.200	7.400	7.500	7.800
Total weight	17.100	17.150	17.400	17.550	17.800	17.970	18.220	18.370	18.750

Dough temperature*:	approx. 26° C	27 - 28° C	approx. 29° C
Bulk fermentation time*:	20 - 30 minutes		

* Adjust yeast amount, dough temperature and bulk fermentation time to suit the working conditions within the company.

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