



## Quality advantages:

- golden-brown, appetizing baked goods colour with a lively shine
- appealing volume
- distinctive crust crack
- crispy crust with a long-lasting crispness
- intensive, malty-aromatic smell and taste
- moist crumb

## Processing advantages:

- coarse consistency
- optimum dough consistency with dry, easy to mould doughs
- problem-free processing via roll installations possible
- maximum level of processing reliability
- optimally suited for all dough methods

## Wheat Rolls:

Wheat flour	10.000 kg
MALZPERLE PLUS	0.300 kg
IREKS-WHEAT SOUR	0.200 kg
Salt	0.200 kg
Instant yeast	0.100 kg
Water, approx.	6.200 l
<b>Total weight</b>	<b>17.000 kg</b>

Mixing time:	2 + 6 minutes
Dough temperature:	25 – 26° C
Bulk fermentation time:	approx. 10 minutes
Scaling weight:	0.055 – 0.065 kg
Intermediate proof:	10 – 15 minutes



	Interrupted fermentation	Retarded fermentation (reduce instant yeast to 0.8 – 1 %)
Storage temperature:	-10° C	0 to +5° C
Storage time:	1 – 2 days	up to 18 hours
Thawing:	up to +3° C (3 – 4 hours)	---
Fermentation time:	3 – 3.5 hours	possibly 30 – 50 minutes

Baking temperature:	240° C, dropping
Baking time:	18 – 20 minutes

