SOFT SEED BREAD GLUTEN-FREE

luten



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SOFT SEED BREAD GLUTEN-FREE

Mix for the production of dark, gluten-free bread with oilseeds

SOFT SEED BREAD GLUTEN-FREE	10.000 kg
Instant yeast	0.100 kg
Water	6.500 l
Total weight	16.600 kg

Mixing time: Dough temperature: Bulk fermentation time: Scaling weight: 2 + 6 minutes approx. 22° C none 0.700 kg (depending on the tin) none

Intermediate proof: Instructions for use:

Process the ingredients into a smooth dough. After mixing, scale the dough pieces, place in the designated tins and allow to prove. After the final proof, bake, giving steam which is allowed to escape after 2 minutes.

Final proof: Baking temperature:

Baking time:

approx. 45 minutes 240° C, dropping to 200° C, giving steam approx. 45 minutes

100 g bread contain on average:

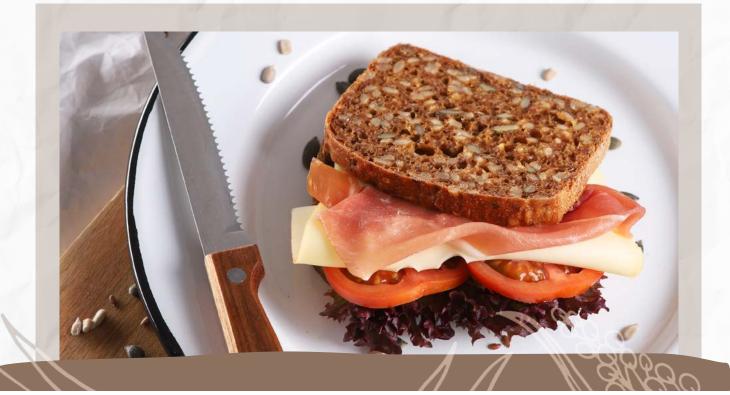
Energy	1261 kJ (301 kcal)
Fat	14.4 g
of which saturates	2.9 g
Carbohydrate	34.0 g
of which sugars	3.2 g
Fibre	4.3 g
Protein	6.8 g
Sodium	0.5 g

With gluten-free wheat starch:

Wheat starch produced in a traditional way can contain very small amounts of wheat proteins, such as gluten for example, and is therefore not suitable for the manufacture of gluten-free products. Gluten-free wheat starch is formed when protein residues are carefully cleaned from wheat starch in several stages which involve a great deal of time and effort. This gluten-free wheat starch is not only suitable for a gluten-free diet, but also, as an ingredient in gluten-free products, clearly improves the consistency of the doughs and baked goods.

strong, hearty

taste





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