IREKS

MAIZE MAX

IREKS

Maize Bread

Wheat flour	5.000 kg
IREKS MAIZE MAX	5.000 kg
Instant yeast	0.100 kg
Water, approx.	5.800 l
Total weight	15.900 kg

Mixing time:	3 + 6 minutes
Dough temperature:	27° C
Bulk fermentation time:	10 – 20 minutes
Scaling weight:	0.580 kg
Intermediate proof:	10 minutes
Processing:	long-shaped
Topping:	extruded maize

Final proof:	45 – 50 minutes
Baking temperature:	230° C, dropping to 180° C, giving steam
Baking time:	35 – 40 minutes

Maize Toast

Wheat flour	7.000 kg
IREKS MAIZE MAX	3.000 kg
IREKS-WHEAT SOUR	0.200 kg
IREKS SOFT PLUS H	0.100 kg
Sugar	0.400 kg
Milk powder	0.200 kg
Butter/Shortening	0.150 kg
Salt	0.080 kg
Instant yeast	0.100 kg
Water, approx.	5.800 l
Total weight	17.030 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

Maize Baguettes

Wheat flour	6.500 kg
IREKS MAIZE MAX	3.500 kg
IREKS-WHEAT SOUR	0.200 kg
FORMAT V 2000	0.100 kg
Salt	0.060 kg
Instant yeast	0.100 kg
Water, approx.	6.000 l
Total weight	16.460 kg

Mixing time:	8 + 4 minutes
Dough temperature:	25 – 27° C
Bulk fermentation time:	10 – 20 minutes
Scaling weight:	0.300 kg
Intermediate proof:	30 minutes
Processing:	baguettes

Final proof:	45 – 50 minutes
Baking temperature:	230° C, dropping to 190° C, giving steam
Baking time:	25 – 30 minutes

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