

IREKS  
**Chia Bread**  
MIX



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Sourdoughs & Malts

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**IREKS**





## Chia Bread

Wheat flour	5.000 kg
IREKS CHIA BREAD MIX	5.000 kg
Yeast	0.200 kg
Water, approx.	5.500 kg
<b>Total weight</b>	<b>15.700 kg</b>

Mixing time:	2 + 6 minutes
Dough temperature:	approx. 25° C
Bulk fermentation time:	approx. 30 minutes
Scaling weight:	0.480 kg
Intermediate proof:	approx. 5 minutes
Processing:	triangular bread
Final proof:	approx. 70 minutes
Baking temperature:	230° C, dropping, giving slight steam
Baking time:	30 – 35 minutes

### Instructions for use:

After the bulk fermentation time, scale the dough and mould round. After a short intermediate proof, shape the dough pieces into triangles, dampen the top surface and dip into the topping. Place on setters with the seam downwards and allow to prove. Cut three times in a curved shape after proof. Bake, giving slight steam.

Topping:	0.600 kg maize semolina, 0.300 kg sesame
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## Scones

Wheat flour	5.000 kg
IREKS CHIA BREAD MIX	5.000 kg
Shortening/Butter	2.500 kg
Sugar	1.000 kg
Baking powder	0.200 kg
Milk, approx.	5.000 kg
<b>Total weight</b>	<b>18.700 kg</b>

Mixing time:	Mix all the dry ingredients for one minute. Then add the milk and mix for a further 2 minutes until the liquid has been absorbed.
Processing:	scones
Baking temperature:	220° C
Baking time:	approx. 15 minutes

### Instructions for use:

Roll the dough out to a thickness of 10 mm – 12 mm and cut with a scone cutter. Place on baking trays and bake.

### General hint:

Mixed dried fruit can be added to the dough if desired as an alternative up to 25 % addition.

## Sandwich Toast

Wheat flour	5.000 kg
IREKS CHIA BREAD MIX	5.000 kg
VOLTEX	0.050 kg
Fat	0.400 kg
Yeast	0.300 kg
Water	5.300 kg
<b>Total weight</b>	<b>16.050 kg</b>

Mixing time:	2 + 6 minutes
Dough temperature:	25° C
Bulk fermentation time:	none
Scaling weight:	0.960 kg
Intermediate proof:	10 minutes
Processing:	4-piece method
Final proof:	approx. 60 minutes
Baking temperature:	230° C
Baking time:	45 minutes