

# Morning Goods

## using IREKS CORN BREAD-MIX and VOLTEX

Wheat flour	6.000 kg
IREKS CORN BREAD-MIX	4.000 kg
VOLTEX	0.050 kg
Salt	0.090 kg
Yeast	0.200 kg
Water	5.500 kg
<b>Total weight</b>	<b>15.840 kg</b>

- Mixing time: 3 + 8 minutes
- Dough temperature: 25° C – 26° C
- Bulk fermentation time: 20 minutes
- Scaling weight: 0.060 kg – 0.320 kg
- Intermediate proof: 20 minutes
- Processing: baguettes, rolls
- Topping: IREKS CORN BREAD-TOPPING
- Final proof: 40 – 50 minutes
- Baking temperature: 240° C, dropping, giving steam
- Baking time: 20 – 30 minutes, depending on the scaling weight