

Toast Bread using IREKS CORN BREAD-MIX and IREKS TOAST & BUNS

Wheat flour	7.500 kg
IREKS CORN BREAD-MIX	2.500 kg
IREKS TOAST & BUNS	0.100 kg
Vegetable oil	0.400 kg
Sugar	0.200 kg
Salt	0.100 kg
Yeast	0.400 kg
Water	5.600 kg
Total weight	16.800 kg

- Mixing time: 2 + 6 minutes, spiral mixer
- Dough temperature: 26° C
- Bulk fermentation time: none
- Scaling weight: 0.780 kg
- Intermediate proof: 10 minutes
- Processing: 4-piece-method
- Final proof: 90 – 100 minutes
- Baking temperature: 250° C, giving steam
- Baking time: 25 – 27 minutes