

Soft Rolls using IREKS DONKER BREAD MIX, VOLTEX CL and IREKS CRUMB SOFTENER

Wheat flour	8.000 kg
IREKS DONKER BREAD MIX	2.000 kg
VOLTEX CL	0.100 kg
IREKS CRUMB SOFTENER	0.050 kg
Sugar	0.500 kg
Fat	0.300 kg
Salt	0.160 kg
Yeast	0.500 kg
Water	5.400 kg
Total weight	17.010 kg

Mixing time:	3 + 8 minutes, spiral mixer
Dough temperature:	25 – 26° C
Bulk fermentation time:	none
Scaling weight:	1.800 kg/30 pieces
Intermediate proof:	20 minutes
Processing:	round
Final proof:	70 minutes
Baking temperature:	260° C
Baking time:	approx. 8 minutes