

IREKS

LIGHT RYE

bread mix



This mix contains 40 % rye flour



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IREKS



Light Rye Bread

Sandwich Toast

Baguettes

Wheat flour	5.000 kg
IREKS LIGHT RYE BREAD MIX	5.000 kg
Yeast	0.300 kg
Water	6.300 kg
Total weight	16.600 kg

Mixing time: 2 + 6 minutes
Dough temperature: 26° C - 27° C
Bulk fermentation time: 20 minutes
Scaling weight: as desired
Intermediate proof: none
Processing: as desired
Final proof: 50 minutes
Baking temperature: 230° C, giving steam
Baking time: approx. 40 minutes (depending on the size)

Instructions for use:

After the bulk fermentation time, scale the dough and mould as desired. For the round, rustic loaves, allow to prove with the seam downwards on setters. After $\frac{3}{4}$ final proof, turn the dough pieces and bake, giving steam. For long-shaped bread, allow to prove with the seam downwards on setters. After the final proof, cut the dough pieces two to four times and bake, giving steam.

Wheat flour	5.000 kg
IREKS LIGHT RYE BREAD MIX	5.000 kg
VOLTEX	0.100 kg
Fat	0.400 kg
Yeast	0.300 kg
Water	5.300 kg
Total weight	16.100 kg

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

Wheat flour	5.000 kg
IREKS LIGHT RYE BREAD MIX	5.000 kg
VOLTEX	0.100 kg
Yeast	0.300 kg
Water	6.000 kg
Total weight	16.400 kg

Mixing time: 2 + 6 minutes
Dough temperature: 26° C
Bulk fermentation time: 10 minutes
Scaling weight: baguette rolls: 0.120 kg
 baguettes: 0.320 kg
Intermediate proof: 20 minutes
Processing: baguette rolls/baguettes
Final proof: approx. 60 minutes
Baking temperature: 230° C, giving slight steam
Baking time:
 baguette rolls: approx. 22 minutes
 baguettes: approx. 28 minutes

Instructions for use:

After the bulk fermentation time, scale the dough and allow to prove. After the intermediate proof, mould the dough pieces long (length 20 cm), dust with rye flour and put into baguette trays and allow to prove again. After the final proof, cut three times and bake, giving slight steam.