

IREKS Multiseed BREAD MIX



Multiseed: as it's meant to be



Premium improvers
Bread mixes
Confectionery mixes
Organic & Gluten-free products
Kosher & Halal products
Sourdoughs & Malts

German for quality since 1856


IREKS



Multiseed Bread

Multiseed Rolls using VOLTEX

Soda Bread

Wheat flour	5.000 kg
IREKS MULTISEED BREAD MIX	5.000 kg
Yeast	0.250 kg
Water, approx.	4.500 kg
Total weight	14.750 kg

Mixing time:	2 + 6 minutes
Dough temperature:	approx. 26° C
Bulk fermentation time:	approx. 25 minutes
Scaling weight:	0.480 kg
Intermediate proof:	5 minutes
Processing:	as desired
Final proof:	approx. 55 minutes
Baking temperature:	240° C, dropping to 200° C, giving slight steam
Baking time:	approx. 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 as desired. Place on setters with the seam downwards and allow to prove. Bake, giving slight steam.

Wheat flour	6.000 kg
IREKS MULTISEED BREAD MIX	4.000 kg
VOLTEX	0.050 kg
Salt	0.090 kg
Yeast	0.300 kg
Water, approx.	4.800 kg
Total weight	15.240 kg

Mixing time:	3 + 6 minutes
Dough temperature:	26° C
Bulk fermentation time:	none
Scaling weight:	2.100 kg for 30 pieces
Intermediate proof:	approx. 20 minutes
Processing:	rectangular
Final proof:	approx. 40 minutes
Baking temperature:	230° C
Baking time:	approx. 20 minutes

Wheat flour	5.000 kg
IREKS MULTISEED BREAD MIX	5.000 kg
Sugar	0.500 kg
Vegetable oil	0.300 kg
Baking powder	0.450 kg
Water	6.500 kg
Total weight	17.750 kg

Mixing time:

Mix the dry ingredients together for about one minute. Add water and oil and mix for about 30 seconds on first speed until the complete mix is wet. Do not overmix!

Dough temperature:	25° C
Bulk fermentation time:	none
Scaling weight:	0.600 kg
Intermediate proof:	none
Processing:	as desired
Final proof:	none
Baking temperature:	230° C, dropping to 210° C
Baking time:	30 minutes

Instructions for use:

Mould round or long and place on a baking tray or in square tins. Using a steel scraper, cut a shape like a cross (X) about 10 mm deep into the dough.