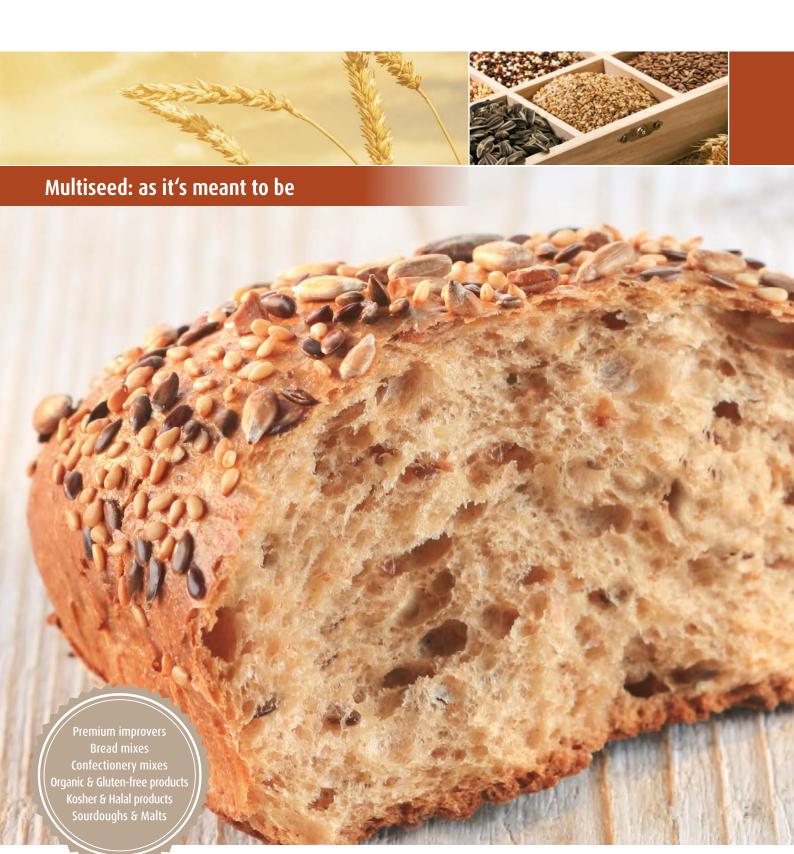
Multiseed BREAD MIX





Multiseed Bread

Multiseed Rolls

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

230° C, dropping to 210° C

Baking time: 30 minutes

Instructions for use:

Baking temperature:

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.

