

## Seeded Soft Rolls using IREKS MULTISEED BREAD MIX, VOLTEX CL and IREKS CRUMB SOFTENER



Wheat flour	8.000 kg
IREKS MULTISEED BREAD MIX	2.000 kg
VOLTEX CL	0.100 kg
IREKS CRUMB SOFTENER	0.050 kg
Sugar	0.300 kg
Fat	0.400 kg
Salt	0.120 kg
Yeast	0.500 kg
Water	5.100 kg
<b>Total weight</b>	<b>16.570 kg</b>

Mixing time:	2 + 6 minutes, spiral mixer
Dough temperature:	26 – 27° C
Bulk fermentation time:	none
Scaling weight:	0.060 – 0.080 kg
Intermediate proof:	none
Processing:	round
Final proof:	approx. 90 minutes
Baking temperature:	240 – 250° C, without steam
Baking time:	7 – 8 minutes