IREKS SOURDOUGH STYLE MIX

For the efficient production of baked goods with sourdough

CLEAN LABEL

VEGAN

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

German for quality since 1856

IREKS

BAGUETTES WITH SOURDOUGH

Poolish:

Wheat flour	2.000 kg
Yeast	0.040 kg
Water	2.000 kg
Total weight	4.040 kg

Mixing time:	approx. 6 minutes slow
Dough temperature:	22 – 24° C
Standing time:	4 hours in the room, further storage in the refrigerator

Dough:

Poolish	4.040 kg
Wheat flour	3.000 kg
IREKS SOURDOUGH STYLE MIX	5.000 kg
Yeast	0.150 kg
Water	4.000 kg
Total weight	16.190 kg

Mixing time:	2 + 9 minutes
Dough temperature:	25 – 26° C
Bulk fermentation time:	45 minutes
Scaling weight:	0.380 kg
Intermediate proof:	10 minutes

Instructions for use:
After the bulk fermentation time, scale the dough, mould slightly long and allow intermediate proof. Subsequently, process into baguettes and place on setters. Cut the dough pieces at ¾ proof and bake giving steam.

Final proof:	50 minutes
Baking temperature:	230° C, giving steam
Baking time:	20 – 25 minutes

BREAD WITH SOURDOUGH

Wheat flour	5.000 kg
IREKS SOURDOUGH STYLE MIX	5.000 kg
Yeast	0.300 kg
Water	6.100 kg
Total weight	16.400 kg

Mixing time:	4 + 10 minutes
Dough temperature:	27° C
Bulk fermentation time:	10 minutes (optional)
Scaling weight:	0.480 kg
Intermediate proof:	10 minutes
Instructions for use:	After the bulk fermentation time, scale the dough and mould round. Cut four times at ¾ proof and bake giving slight steam.
Final proof:	approx. 60 minutes
Baking temperature:	240° C, dropping to 220° C, giving slight steam
Baking time:	30 – 35 minutes

OVERNIGHT BREAD WITH SOURDOUGH

Wheat flour	5.000 kg
IREKS SOURDOUGH STYLE MIX	5.000 kg
Yeast	0.200 kg
Water	6.100 kg
Total weight	16.300 kg

Mixing time:	4 + 8 minutes
Dough temperature:	25° C
Bulk fermentation time:	approx. 40 minutes
Scaling weight:	0.480 kg
Intermediate proof:	10 – 15 minutes

Instructions for use:
After the bulk fermentation time, scale the dough, mould round and allow intermediate proof. Subsequently, mould round once again, place on setters, in fermentation baskets or on trays dusted with durum wheat semolina with the seam downwards and allow to prove overnight. After the final proof, temper the dough pieces in the room, cut crosswise twice and bake giving steam.

Final proof:	overnight at 5° C
Baking temperature:	230 – 240° C, dropping to 200° C, giving steam
Baking time:	approx. 40 minutes

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