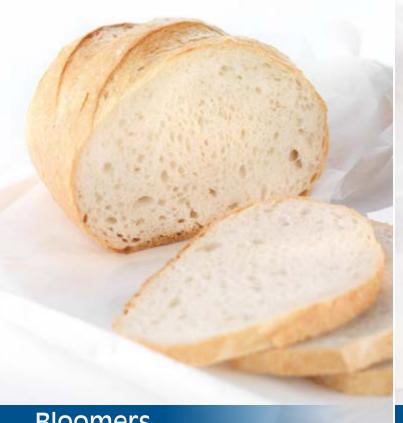
## Voltex







## **Bloomers**

Wheat flour	10.000 kg
IREKS DRIED WHEAT SOUR	0.300 kg
VOLTEX	0.100 kg
Salt	0.180 kg
Yeast	0.300 kg
Water	5.800 kg
Total weight	16.680 kg

Mixing time: 3 + 6 minutes

Dough temperature: 26° C 20 minutes Bulk fermentation time: Scaling weight: 0.480 kg Intermediate proof: none

Processing: long-shaped Final proof: approx. 60 minutes

Baking temperature: 230° C, dropping to 200° C,

giving steam

Baking time: approx. 35 minutes

Instructions for use:

After the bulk fermentation time, scale the dough and mould long. Subsequently, allow to prove and bake, giving steam.

Wheat flour	10.000 kg
VOLTEX	0.200 kg
Butter/Margarine	0.500 kg
Sugar	0.300 kg
Salt	0.180 kg
Yeast	0.400 kg
Water, approx.	5.200 kg
Total weight	16.780 kg

Mixing time: 4 + 6 minutes Dough temperature: 25° C - 26° C

Bulk fermentation time: none

Scaling weight: 1.800 kg/30 pieces

Intermediate proof: 15 minutes Processing: soft rolls

Final proof: 60 – 70 minutes Baking temperature: 260° C, without steam

Baking time: approx. 8 minutes

Instructions for use:

Mould the 1.800 kg dough piece round and allow to prove. After a short intermediate proof, divide and mould round once again. Place the rolls on trays and allow to prove. After the final proof, bake without steam.





