

Voltex



Multi-purpose bread improver



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

German for quality since 1856


IREKS



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
Bulk fermentation time:	20 minutes
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.



Soft Rolls

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.