

## Soft Rolls using IREKS VEGAN SOFT ROLL CONC.



Wheat flour	10.000 kg
IREKS VEGAN SOFT ROLL CONC.	0.700 kg
Yeast	0.350 kg
<u>Water, approx.</u>	<u>5.600 kg</u>
<b>Total weight</b>	<b>16.650 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. 80 minutes
Baking temperature:	240 – 250° C, without steam
Baking time:	7 – 8 minutes