

Soft Rolls using IREKS VEGAN SOFT ROLL CONC. and IREKS CRUMB SOFTENER



Wheat flour	10.000 kg
IREKS VEGAN SOFT ROLL CONC.	0.700 kg
IREKS CRUMB SOFTENER	0.050 kg
Yeast	0.350 kg
Water, approx.	5.600 kg
Total weight	16.700 kg

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