Vegan Brioche using VEGAN BRIOCHE CONC. RSPO MB

Wheat flour	5.000 kg
VEGAN BRIOCHE CONC. RSPO MB	5.000 kg
Yeast	0.500 kg
Water, approx.	4.600 kg
Total weight	15.100 kg

Mixing time:	2 + 8 minutes, spiral mixer
Dough temperature:	27° C
Bulk fermentation time:	20 minutes
Scaling weight:	as desired
Intermediate proof:	15 minutes
Processing:	brioche
Final proof:	approx. 60 minutes
Baking temperature:	180° C
Baking time:	45 minutes

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IREKS U.K. Ltd. | Herons Way | Chester Business Park | CHESTER CH4 9QR | UNITED KINGDOM
Tel.: +44 1244 893713 | info@ireks.co.uk | www.ireks.co.uk | www.ireks.ie