Toast Bread using VOLTEX and IREKS CRUMB SOFTENER

Wheat flour	10.000 kg
VOLTEX	0.100 kg
IREKS CRUMB SOFTENER	0.100 kg
Sugar	0.300 kg
Vegetable oil	0.300 kg
Salt	0.200 kg
Yeast	0.300 kg
Water	5.800 kg
Total weight	17.100 kg

Mixing time:	3 + 7 minutes, spiral mixer
Dough temperature:	25 – 26° C
Bulk fermentation time:	none
Scaling weight:	0.580 kg
Intermediate proof:	approx. 5 minutes
Processing:	4-piece method
Final proof:	approx. 70 minutes
Baking temperature:	240° C
Baking time:	approx. 26 minutes

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