

Bloomers

using IREKS DRIED WHEAT SOUR and VOLTEX

RECIPE SERVICE

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.



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


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