

Malt Bread using NATURIN and VOLTEX

RECIPE SERVICE

Wheat flour	8.000 kg
Wholemeal wheat flour	2.000 kg
NATURIN	0.250 kg
VOLTEX	0.100 kg
Salt	0.200 kg
Yeast	0.300 kg
Water, approx.	7.000 kg
<hr/> Total weight	<hr/> 17.850 kg

Mixing time:	4 + 6 minutes (spiral mixer)
Dough temperature:	25° C – 26° C
Bulk fermentation time:	approx. 20 minutes
Scaling weight:	0.600 kg
Intermediate proof:	none
Processing:	round
Final proof:	approx. 70 minutes
Baking temperature:	240° C, dropping to 220° C, giving steam
Baking time:	30 minutes

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