

Rye Bread using 100 % RYE-BREAD MIX

100 % RYE-BREAD MIX	10.000 kg
Yeast	0.200 kg
Water (30° C – 35° C), approx.	7.500 kg
<hr/> Total weight	<hr/> 17.700 kg

Mixing time: 6 minutes, slow

Dough temperature: 28° C – 29° C

Bulk fermentation time: 20 – 30 minutes

Scaling weight: 0.920 kg

Intermediate proof: none

Processing: round or long-shaped
(in tins or oven bottom)

Final proof: approx. 40 minutes

Baking temperature: 240° C, dropping to 200° C, giving steam

Baking time: 60 minutes

Instructions for use: Mix all the ingredients into a smooth and soft dough. After the bulk fermentation time, scale dough pieces and mould into the desired shapes. After the final proof, bake giving steam which is allowed to escape after 90 seconds.



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