Toast Bread

using CRAFT-MALZ and VOLTEX

Wheat flour	10.000 kg
CRAFT-MALZ	1.100 kg
VOLTEX	0.130 kg
Fat	0.400 kg
Salt	0.200 kg
Yeast	0.400 kg
Water	5.500 kg
Total weight	17.730 kg

Mixing time: 3 + 6 minutes

Dough temperature: 25° C

Bulk fermentation time: none

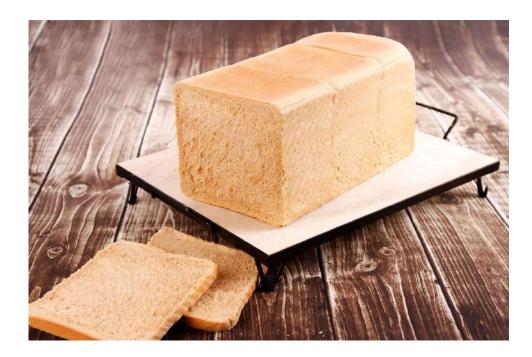
Scaling weight: 0.550 kg
Intermediate proof: 10 minutes

Processing: 4-piece method

Final proof: 90 minutes

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

Baking time: 27 minutes



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