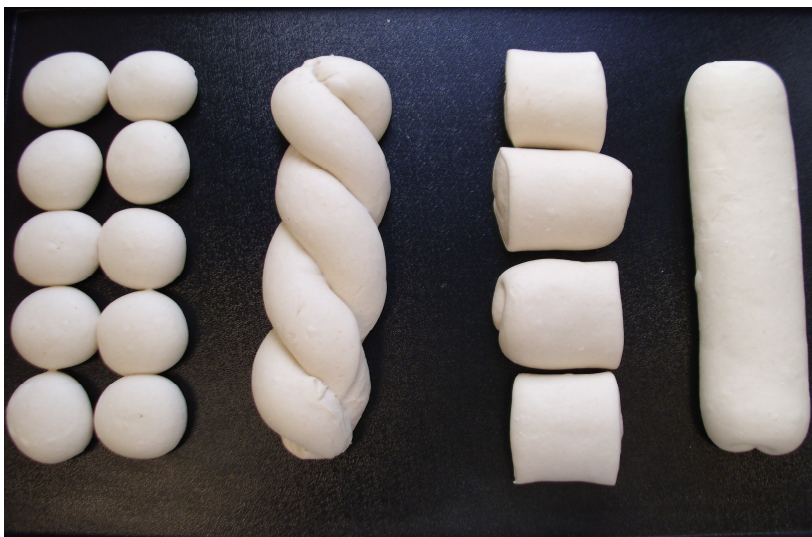


Toast Bread using VOLTEX

Wheat flour	10.000 kg
VOLTEX	0.100 kg
Sugar	0.300 kg
Vegetable oil	0.300 kg
Salt	0.200 kg
Yeast	0.300 kg
Water	5.800 kg
<hr/> Total weight	<hr/> 17.000 kg

Mixing time:	3 + 7 minutes (spiral mixer)
Dough temperature:	25° C – 26° C
Bulk fermentation time:	none
Scaling weight:	0.550 kg
Intermediate proof:	approx. 5 minutes
Processing:	10-piece method, twist-method, 4-piece method, 1-piece method
Final proof:	45 – 50 minutes
Baking temperature:	240° C
Baking time:	approx. 28 minutes



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