

Wheat Bread

using RTU WHEAT SOUR and VOLTEX

RECIPE SERVICE

Wheat flour	10.000 kg
RTU WHEAT SOUR	0.350 kg
VOLTEX	0.100 kg
Salt	0.200 kg
Yeast	0.250 kg
Water, approx.	5.600 kg
Total weight	16.500 kg

Mixing time:	2 + 6 minutes
Dough temperature:	26° C
Bulk fermentation time:	approx. 20 minutes
Scaling weight:	0.480 kg
Intermediate proof:	5 minutes
Processing:	long-shaped
Final proof:	approx. 50 minutes
Baking temperature:	230° C, dropping, giving steam
Baking time:	approx. 30 minutes
Instructions for use:	After the bulk fermentation time, scale the dough, mould round and allow to prove. After the intermediate proof, mould oblong and allow to prove again. After the final proof, bake, giving steam.



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