IREKS

Voltex CL K

CLEAN LABEL*

All-purpose improver for dry, stable doughs, enhanced volume and improved crumb texture

102507USA IREKS VOLTEX CL K (25 lbs paper bag)

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Product advantages:

- gives baked goods a better volume
- improved crumb texture
- improved crust crack
- elastic, white crumb

Bread

Bread flour	100 lbs	100 %
IREKS VOLTEX CL K	1 lbs	1 %
Vegetable oil	2 lbs	2 %
Salt	2 lbs	2 %
Compressed yeast	3 lbs	3 %
Water, variable	62 lbs	62 %
Total weight	170 lbs	

Mixing time: 3 minutes low + 6 minutes high (spiral mixer)
Dough temperature: 80° F
Floor time: 20 minutes
Scaling weight: 1 lbs 3 oz
Intermediate proof: none
Instructions for use: After the floor time, scale the dough and mould long. Subsequently, allow to proof and bake, giving steam.
Final proof: 60 minutes, variable
Baking temperature: 445° F, dropping to 390° F, giving steam
Baking time: 35 minutes, variable

Soft Rolls

Bread flour	100 lbs	100 %
IREKS VOLTEX CL K	1 lbs	1 %
Fat/vegetable oil	5 lbs	5 %
Sugar	3 lbs	3 %
Salt	2 lbs	2 %
Compressed yeast	4 lbs	4 %
Water, variable	57 lbs	57 %
Total weight	172 lbs	

Mixing time: 3 minutes low + 6 minutes high (spiral mixer)
Dough temperature: 80° F
Floor time: none
Scaling weight: 6 lbs/36 pieces
Intermediate proof: 15 minutes
Instructions for use: Mould the dough round and allow to proof. After a short intermediate proof, divide and mould round once more. Place the rolls on trays and allow to proof. After the final proof, bake without steam.
Final proof: 70 minutes, variable
Baking temperature: 500° F
Baking time: 8 minutes, variable

*The description „Clean Label" is used at IREKS for products where we do not use any additives or to which we add only ascorbic acid (E 300) in the case of products for bread, baked goods and snacks or only raising agents in the case of confectionery baked goods.

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