IREKS Multiseed CONC K

Concentrate for the production of multiseed bread and multiseed rolls

102780USA IREKS MULTISEED CONC. K (25 lbs paper bag)

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IREKS Multiseed CONC K

- strong, malty-aromatic smell and taste
- long freshkeeping
- coarse texture
- efficient production of multigrain baked goods
- good machinability
- high processing reliability
- high percentage of oilseeds
- versatile application possibilities

Bread

Multiseed Rolls

Bread flour	65 lbs		65 %
IREKS MULTISEED CONC. K	35 lbs		35 %
Sugar	1 lbs	8 oz	1.5 %
Salt	2 lbs		2 %
Compressed yeast	2 lbs		2 %
Water, variable	45 lbs		45 %
Total weight	150 lbs	8 oz	

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:	5 – 10 minutes
Instructions for use:	After the floor time, scale the dough, mould slightly round and allow to proof. After the intermediate proof, shape the dough pieces as desired and allow final proof. Subsequently, score the dough pieces and bake giving steam.
Final proof:	60 minutes, variable
Baking temperature:	445° F, dropping to 375° F, giving steam
Baking time:	35 minutes

Bread flour	65 lbs		65 %
IREKS MULTISEED CONC. K	35 lbs		35 %
IREKS VOLTEX SOFT CL K	1 lbs		1 %
Sugar	1 lbs	8 oz	1.5 %
Salt	2 lbs		2 %
Compressed yeast	3 lbs		3 %
Water, variable	54 lbs		54 %
Total weight	161 lbs	8 oz	

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:	10 minutes
Processing:	rectangular
Final proof:	40 minutes, variable
Baking temperature:	445° F, dropping to 375° F, giving steam
Baking time:	20 minutes, variable

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