IREKS

MULTISEED GF K

Gluten FREE

Mix for the production of gluten-free baked goods with oilseeds

119109USA IREKS MULTISEED GF K (25 LBS PAPER BAG)

IREKS

IREKS
MUTISEED
GF K

Product advantages:
- can be processed without soaking times
- coarse texture with many visible seeds

Gluten-free Bread

Recipe:

IREKS MULTISEED GF K	100 lbs		100 %
Vegetable oil	4 lbs		4 %
Salt	1 lbs	13 oz	1.8 %
Compressed yeast	3 lbs		3 %
Water, variable	85 lbs		85 %
Total weight	193 lbs	13 oz	

Mixing time:	2 minutes low + 6 minutes high
Dough temperature:	80° F
Floor time:	none
Scaling weight:	1 lb
Intermediate proof:	none
Processing:	tin bread/oven bottom bread
Topping:	IREKS MULTISEED GF K
Final proof:	40 – 45 minutes
Baking temperature:	475° F, dropping to 375° F, giving steam
Baking time:	40 – 45 minutes

Gluten-free Rolls

Recipe:

IREKS MULTISEED GF K	100 lbs		100 %
Vegetable oil	4 lbs		4 %
Salt	1 lbs	13 oz	1.8 %
Compressed yeast	4 lbs		4 %
Water, variable	85 lbs		85 %
Total weight	194 lbs	13 oz	

Mixing time:	2 minutes low + 6 minutes high
Dough temperature:	80° F
Floor time:	none
Scaling weight:	3 oz – 5.5 oz
Intermediate proof:	none

Instructions for use:
Divide the balls and smooth the dough pieces round. Mould the round dough pieces long and place in baguette hanging trays with the seam downwards. After the final proof, cut and bake, giving steam.

Topping:	IREKS MULTISEED GF K
Final proof:	45 – 50 minutes
Baking temperature:	445° F, dropping to 375° F, giving steam
Baking time:	25 – 30 minutes

09.24 | USA

IREKS

IREKS USA Inc. | c/o German American Chamber of Commerce
150 North Michigan Avenue, 35th floor | Chicago, IL 60601 | UNITED STATES OF AMERICA
Tel: +13123776132 | info@ireksusa.com | www.ireksnorthamerica.com