IREKS

GLUTEN-FREE SOFT BREAD

Gluten FREE

Mix for the production of gluten-free soft bread and toast bread

119122USA IREKS GLUTEN-FREE SOFT BREAD (25 LBS PAPER BAG)

IREKS

IREKS
GLUTEN-FREE
SOFT BREAD

Product advantages:
- light-colored crumb
- tender, soft crumb with a short bite

Gluten-free Toast Bread

Recipe:

IREKS GLUTEN-FREE SOFT BREAD	100 lbs	100 %
Vegetable oil	4 lbs	4 %
Compressed yeast	4 lbs	4 %
Water, variable	90 lbs	90 %
Total weight	198 lbs	

Mixing time:	6 minutes low + 2 minutes high
Dough temperature:	80° F
Floor time:	none
Scaling weight:	1 lbs
Intermediate proof:	none
Processing:	tin bread/oven bottom bread
Final proof:	50 – 60 minutes
Baking temperature:	465° F, dropping to 375° F, giving steam
Baking time:	60 minutes, variable

Gluten-free Hamburger Buns and Sub Buns

Recipe:

IREKS GLUTEN-FREE SOFT BREAD	100 lbs	100 %
Vegetable oil	6 lbs	6 %
Sugar	3 lbs	3 %
Compressed yeast	4 lbs	4 %
Water, variable	85 lbs	85 %
Total weight	198 lbs	

Mixing time:	6 minutes low + 2 minutes high
Dough temperature:	80° F
Floor time:	none
Scaling weight:	3 oz – 5.5 oz
Intermediate proof:	none
Processing:	as desired
Final proof:	60 – 70 minutes
Baking temperature:	410° F, dropping to 350° 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