IREKS

MEDITERRANEAN CONC.K

TAKE A SAVORY TRIP WITH HERBS AND SPICES!

Concentrate for the production of Mediterranean-style specialty baked goods

124134USA IREKS MEDITERRANEAN CONC. K (25 lbs paper bag)

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Mediterranean-style Ciabatta

Bread flour	80 lbs	80 %
IREKS MEDITERRANEAN CONC. K	20 lbs	20 %
IREKS FLEX K	4 lbs	4 %
Olive oil	2 lbs	2 %
Compressed yeast	2 lbs	2 %
Water, variable	85 lbs	85 %
Total weight	193 lbs	

Mixing time:	2 minutes low + 8 minutes high (spiral mixer)
Dough temperature:	75° F
Floor time:	90 minutes, variable
Scaling weight:	5.5 oz, variable
Intermediate proof:	none
Instructions for use:	Mix all the ingredients into a smooth dough and allow floor time in oiled dough basins or bowls. After the floor time, turn the dough out onto a table dusted with flour, scale into pieces, place on trays and allow to proof. After the final proof, bake giving steam.
Final proof:	20 – 30 minutes
Baking temperature:	445° F, giving steam
Baking time:	30 minutes, variable

Mediterranean-style Baguettes

Bread flour	80 lbs	80 %
IREKS MEDITERRANEAN CONC. K	20 lbs	20 %
IREKS FLEX K	3 lbs	3 %
Olive oil	2 lbs	2 %
Compressed yeast	2 lbs	2 %
Water, variable	65 lbs	65 %
Total weight	172 lbs	

Mixing time:	9 minutes low + 4 minutes high (spiral mixer)
Dough temperature:	80° F
Floor time:	40 minutes
Scaling weight:	12.5 oz
Intermediate proof:	10 minutes
Instructions for use:	After the floor time, scale dough pieces of the desired size, mould long and allow to proof. After a short intermediate proof, process the dough pieces long and with pointed ends, toss in bread flour and place on pans/setters. At ¾ proof, bake giving steam.
Final proof:	45 minutes, variable or retarder overnight
Baking temperature:	445° F, dropping to 390° F, giving steam
Baking time:	30 minutes, variable

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ADVANTAGES

- tender crumb and crust texture
- intensive smell and taste of Mediterranean spices
- ideal combination of pizza and savory baked goods in one
- efficient production of baked goods specialties
- versatile application possibilities
- suitable for cold dough methods

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