* IREKS *

VOLTEX SOFT CL K

CLEAN LABEL*

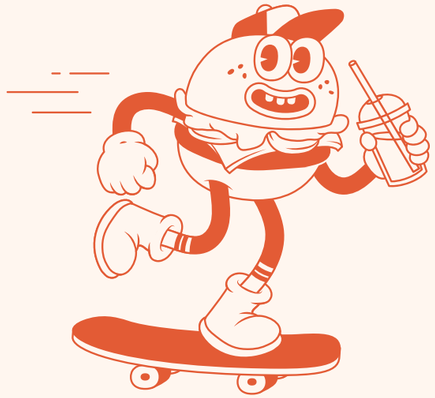
Improver to extend the shelf life and enhance the taste and crumb color

102108USA IREKS VOLTEX SOFT CL K (25 lbs paper bag)

IREKS

• IREKS VOLTEX SOFT CL K •

SOFT ROLLS



Bread flour	100 lbs	100 %
IREKS VOLTEX SOFT CL K	2 lbs	2 %
Fat/vegetable oil	5 lbs	5 %
Sugar	3 lbs	3 %
Salt	2 lbs	2 %
Compressed yeast	4 lbs	4 %
Water, variable	60 lbs	60 %
Total weight	176 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, without steam
Baking time: 8 minutes, variable

Bread flour	100 lbs		100 %
IREKS VOLTEX SOFT CL K	1 lbs	8 oz	1.5 %
Vegetable oil	5 lbs		5 %
Sugar	3 lbs		3 %
Salt	2 lbs		2 %
Compressed yeast	4 lbs		4 %
Water, variable	60 lbs		60 %
Total weight	175 lbs	8 oz	

Mixing time: 3 minutes low + 6 minutes high (spiral mixer)
Dough temperature: 80° F, variable
Floor time: 10 minutes
Scaling weight: 4 lbs/36 pieces

Intermediate proof: 10 minutes
Instructions for use: After the intermediate proof, divide the dough, mould round and allow to relax briefly. Roll the dough pieces out to a thickness of 0.3 inches, place on hamburger trays and allow to proof. At ¾ proof, spray the upper surface slightly, sprinkle with sesame and load giving half steam.
Final proof: 60 minutes, variable
Baking temperature: 475° F, giving half steam
Baking time: 8 – 10 minutes

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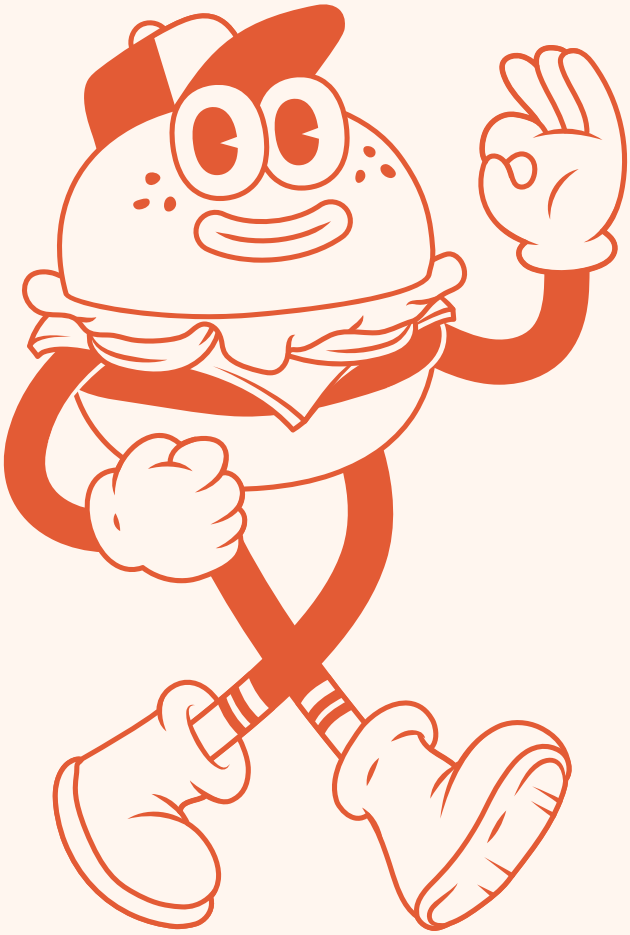
SLIDER BUNS



PRODUCT ADVANTAGES

- good fermentation stability
- long-lasting freshness and soft crumb
- elastic, white crumb
- gives baked goods a better volume
- suitable for the production of clean-label baked goods*
- helps with relaxing the dough
- clean-label dough conditioner*

07.25 | USA

*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.

IREKS

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