IREKS DURUM
SOUR
DOUGH 40 K

Dried durum wheat sourdough

144962USA IREKS DURUM SOURDOUGH 40 K (25 lbs paper bag)

IREKS

PANE CASERECCIO

Poolish:

Bread flour	20 lbs		20 %
Compressed yeast	0 lbs	8 oz	0.5 %
Water, variable	20 lbs		20 %
Total weight	40 lbs	8 oz	

Mixing time: 4 minutes low, variable
Dough temperature: 75° F
Standing time: 1 – 2 hours in the room, further storage in the refrigerator

Dough:

Poolish	40 lbs	8 oz	20 %
Bread flour	80 lbs		80 %
IREKS DURUM SOURDOUGH 40 K	4 lbs		4 %
IREKS FLEX CL K	4 lbs		4 %
Olive oil	3 lbs		3 %
Salt	2 lbs		2 %
Compressed yeast	1 lbs	8 oz	1.5 %
Water, variable	55 lbs		55 %
Total weight	190 lbs		

Mixing time: 6 minutes low + 4 minutes high (spiral mixer)
Dough temperature: 75° F – 80° F
Floor time: 30 – 40 minutes
Scaling weight: 1 lbs 5 oz
Intermediate proof: 5 – 10 minutes
Processing: long-shaped
Final proof: 40 – 50 minutes or retarded fermentation overnight at 40° F
Baking temperature: 445° F, dropping to 410° F, giving steam
Baking time: 30 – 35 minutes

ARTISAN ROLLS

Poolish:

Bread flour	20 lbs		20 %
Compressed yeast	0 lbs	8 oz	0.5 %
Water, variable	20 lbs		20 %
Total weight	40 lbs	8 oz	

Mixing time: 4 minutes low, variable
Dough temperature: 75° F
Standing time: 1 – 2 hours in the room, further storage in the refrigerator

Dough:

Poolish	40 lbs	8 oz	20 %
Bread flour	60 lbs		60 %
Wheat semolina	20 lbs		20 %
IREKS DURUM SOURDOUGH 40 K	4 lbs		4 %
IREKS FLEX CL K	3 lbs		3 %
Salt	2 lbs		2 %
Compressed yeast	1 lbs	8 oz	1.5 %
Water, variable	50 lbs		50 %
Total weight	181 lbs		

Mixing time: 6 minutes low + 4 minutes high (spiral mixer)
Dough temperature: 75° F – 80° F
Floor time: 60 – 80 minutes
Scaling weight: 3 oz – 4 oz
Intermediate proof: none
Processing: diamond-shaped
Final proof: 20 – 25 minutes
Baking temperature: 465° F, dropping to 430° F, giving steam
Baking time: 20 – 24 minutes

PRODUCT ADVANTAGES

- higher water absorption
- easy and flexible dosage
- better slicing properties
- fermentation stability
- provides the typical character of classic sourdough bread and a wonderful flavor

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IREKS

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