IREKS Aroma Spelt Malt k

Slightly roasted spelt malt flour with a spicy hint of caramel

100214USA IREKS AROMA SPELT MALT K (25 lbs paper bag)

IREKS

SOFT SPELT ROLLS

Bread flour	70 lbs	70 %
Spelt flour	30 lbs	30 %
IREKS AROMA SPELT MALT K	3 lbs	3 %
IREKS EXCEL EXTEND 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	179 lbs	

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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. Press into oat flakes, place the rolls on trays and allow to proof. After the final proof, bake without steam.

Final proof: 70 minutes, variable

Baking temperature: 456° F

Baking time: 8 minutes, variable

SESAME SPELT TOAST

Bread flour	65 lbs	65 %
Spelt flour	35 lbs	35 %
IREKS AROMA SPELT MALT K	2 lbs	2 %
IREKS EXCEL EXTEND K	2 lbs	2 %
Sesame, roasted	10 lbs	10 %
Vegetable oil	6 lbs	6 %
Sugar	3 lbs	3 %
Salt	2 lbs	2 %
Compressed yeast	5 lbs	5 %
Water, variable	55 lbs	55 %
Total weight	185 lbs	

Mixing time: 4 minutes low + 5 minutes high (spiral mixer)

Dough temperature: 80° F, variable

Floor time: 10 minutes

Scaling weight: 10 x 2 oz, variable, depending on the toast bread tin

Intermediate proof: none

Instructions for use: After the floor time, scale the dough and mould round. Subsequently, dampen the upper surface of the dough pieces, press into sesame and place 10 dough pieces into each greased toast bread tin sprinkled with sesame. Press the dough pieces down evenly and then allow to proof. Load at full proof, giving steam which is allowed to escape 3 minutes, variable, before the end of the baking time.

Final proof: 40 minutes, variable

Baking temperature: 445° F, dropping to 410° F, giving steam

Baking time: 35 minutes, variable

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PRODUCT ADVANTAGES

- aromatic taste and smell
- enhanced rising power of the yeast
- improved water binding properties in the dough piece
- extended freshkeeping
- intensive oven spring & good volume
- good crispness
- attractive crumb color

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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