

# FORMAT V 2000





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*All-purpose bread improver for soft and crispy buns and toast bread, also for croissants and Danish pastries*

*It gives your product a better volume, an improved crust colour and keeping quality.*

**Quantity of addition: 1.5 %**

#### Basic recipes:

Hard rolls, French sticks, Vienna, etc.

Wheat flour	10.000 kg
FORMAT V 2000	0.150 kg
IREKS-WHEAT SOUR	0.300 kg
Instant yeast	0.150 kg
Salt	0.200 kg
Water	6.000 l
<b>Total weight</b>	<b>16.800 kg</b>

Croissants

Wheat flour	2.000 kg
FORMAT V 2000	0.030 kg
IREKS-WHEAT SOUR	0.060 kg
Instant yeast	0.040 kg
Salt	0.040 kg
Sugar	0.140 kg
Whole egg	0.100 kg
Butter	0.080 kg
Milk (cold)	0.300 l
Water (cold)	0.700 l
<b>Total weight</b>	<b>3.490 kg</b>

Instructions for use:

Dissolve sugar and salt in milk and water and mix with the remaining ingredients to a firm dough. Fold in 250 g butter or margarine per 1 kg dough, giving 3 simple turns. Process the dough as usual.



#### Our representatives in Asia:

Mr. Leo de Leijer  
Mobile: +66 818814162  
E-mail: Leo.deLeijer@ireks.com

Mr. Gerhard Stichlberger  
Mobile: +65 96643952  
E-mail: Gerhard.Stichlberger@ireks.com

Mr. Ingo Wenserritt  
Mobile: +66 819450418  
E-mail: Wenserritt@ireks.com

Mr. Josef Greiner  
Mobile: +66 819052166  
E-mail: Josef.Greiner@ireks.com

IREKS GmbH  
Lichtenfelser Str. 20  
95326 Kulmbach  
GERMANY  
Tel.: +49 9221 706-0  
Fax: +49 9221 706-306  
E-mail: ireks@ireks.com  
www.ireks-asiapacific.com