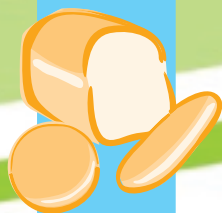


Quantity of addition: 1%



IREKS SOFT PLUS





IREKS SOFT PLUS

SOFT ROLLS

Wheat flour	2.000 kg
IREKS SOFT PLUS	0.020 kg
IREKS-WHEAT SOUR	0.040 kg
Instant yeast	0.025 g
Milk powder	0.080 kg
Salt	0.030 kg
Sugar	0.220 kg
Whole egg	0.200 kg
Water (cold)	1.000 l
Butter (add after half of the mixing time)	0.200 kg
Total weight	3.815 kg

Mixing time: spiral: 2 mins slow,
8 mins fast

Dough temperature: 26 - 27° C

Bulk fermentation time: none

TRADITIONAL LOCAL BUNS

Wheat flour	5.000 kg
IREKS SOFT PLUS	0.050 kg
IREKS-WHEAT SOUR	0.100 kg
Instant yeast	0.100 kg
Milk powder	0.150 kg
Salt	0.060 kg
Sugar	1.250 kg
Whole egg	0.750 kg
Water (cold)	2.000 l
Butter (add after half of the mixing time)	0.600 kg
Total weight	10.060 kg

Mixing time: spiral: 2 mins slow,
8 mins fast

Dough temperature: 26 - 27° C

Bulk fermentation time: none

TOAST BREAD

Wheat flour	10.000 kg
IREKS SOFT PLUS	0.100 kg
IREKS-WHEAT SOUR	0.200 kg
Instant yeast	0.100 kg
Milk powder	0.300 kg
Salt	0.200 kg
Sugar	0.800 kg
Shortening	0.600 kg
Water	6.000 l
Total weight	18.300 kg

Mixing time: spiral: 2 mins slow,
8 mins fast

Dough temperature: 26° C

Bulk fermentation time: none

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