

MALZ
PLUS
PERLE





Quality advantages:

- golden-brown, appetizing baked goods colour with a lively shine
- appealing volume
- distinctive crust crack
- crispy crust with a long-lasting crispness
- intensive, malty-aromatic smell and taste
- moist crumb

Processing advantages:

- coarse consistency
- optimum dough consistency with dry, easy to mould doughs
- problem-free processing via roll installations possible
- maximum level of processing reliability
- optimally suited for all dough methods

Instructions for use:

Wheat flour	10.000 kg
MALZPERLE PLUS (3 - 4 %)	0.350 kg
Salt	0.200 kg
Instant yeast	0.100 kg
Water, approx.	5.600 l
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Total weight	16.250 kg

Mixing time	spiral: 2 + 6 mins
Dough temperature	approx. 26° C
Bulk fermentation time	none
Intermediate proof	10 - 15 mins (roll installations 10 - 15 mins intermediate proof)

	Interrupted fermentation	Retarded fermentation (reduce instant yeast to 1.5 - 2 %)
Storage temperature	-10° C	0 to +5° C
Storage time	1 - 2 days	up to 18 hours
Thawing	up to +3° C (3 - 4 hours)	---
Fermentation time	3 - 3.5 hours	possibly 30 - 50 mins

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