



linseed



wheat flour



sunflower seeds



oat groats



sesame



French Village Mix

with valuable ingredients



French Village Mix

Basic recipe:

Wheat flour	5.000 kg
FRENCH VILLAGE MIX	5.000 kg
Instant yeast	0.150 kg
Water, approx.	6.000 l
Total weight	16.150 kg

Instructions for use:

Mixing time:	spiral: 2 mins slow, 6 mins fast
Dough temperature:	26 - 28° C
Bulk fermentation time:	20 - 30 mins
Scaling weight:	500 g
Final proof:	40 - 50 mins
Initial baking temperature:	200 - 230° C, giving steam
Baking time:	30 - 40 mins

Recipe for baguettes and crispy rolls

Wheat flour	7.500 kg
FRENCH VILLAGE MIX	2.500 kg
FORMAT V 2000	0.150 kg
IREKS-WHEAT SOUR	0.240 kg
Instant yeast	0.120 kg
Salt	0.100 kg
Water, approx.	6.000 l
Total weight	16.610 kg

Instructions for use:

Mixing time:	spiral: 9 mins slow, 3 mins fast
Dough temperature:	25 - 27° C
Bulk fermentation time:	rolls: none / baguettes: 20 mins
Scaling weight:	rolls: 1,800 g (30 pieces) / baguettes: 300 g
Intermediate proof:	rolls: 10 mins / baguettes: 20 mins
Final proof:	rolls: 60 mins / baguettes: 80 mins
Initial baking temperature:	220 - 230° C, giving steam.
	Open damper 3 - 5 mins before the end of the baking time.
Baking time:	rolls: 18 - 20 mins / baguettes: 25 - 30 mins

Recipe for soft toast:

Wheat flour	7.500 kg
FRENCH VILLAGE MIX	2.500 kg
IREKS SOFT	0.100 kg
IREKS-WHEAT SOUR	0.200 kg
Instant yeast	0.100 kg
Milk powder	0.300 kg
Salt	0.100 kg
Sugar	0.800 kg
Shortening	0.600 kg
Water, approx.	6.000 l
Total weight	18.200 kg

Instructions for use:

Mixing time:	spiral: 2 mins slow, 8 mins fast
Dough temperature:	26° C
Bulk fermentation time:	none
Scaling weight:	600 g
Final proof:	50 - 60 mins
Initial baking temperature:	230° C, giving steam and dropping to 200° C
Baking time:	approx. 30 mins

Our representatives in Asia:

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

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

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

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

IREKS GmbH
Lichtenfelser Str. 20
95326 Kulmbach
GERMANY
Tel.: +49 92 21 706-0
Fax: +49 92 21 706-306
E-mail: ireks@ireks.com
www.ireks-asiapacific.com



IREKS



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