







## MAIZE BREAD

IREKS MAIZE MAX	5.000 kg	Mixing time:	spiral: 3 mins slow, 6 mins fast
Wheat flour - high protein	5.000 kg	Dough temperature:	27° C
Instant yeast	0.100 kg	Bulk fermentation time:	25 mins
Water, approx.	5.500 l	Intermediate proof:	25 mins
<b>Total weight</b>	<b>15.600 kg</b>	Scaling weight:	500 g
		Final proof:	45 - 50 mins
		Baking temperature:	235° C, giving steam, dropping to 180° C
		Baking time:	40 - 45 mins
		Topping: Mix together 1 part each of IREKS MAIZE MAX, maize polenta and wheat semolina.	

## MAIZE TOAST

IREKS MAIZE MAX	3.000 kg	Mixing time:	spiral: 3 mins slow, 8 mins fast
Wheat flour - high protein	7.000 kg	Dough temperature:	26 - 27° C
IREKS SOFT PLUS	0.100 kg	Bulk fermentation time:	5 mins
IREKS-WHEAT SOUR	0.200 kg	Intermediate proof:	10 - 15 mins
Salt	0.080 kg	Scaling weight:	480 g
Instant yeast	0.050 kg	Final proof:	70 - 75 mins
Butter	0.150 kg	Baking temperature:	220° C, giving slight steam, dropping to 190° C
Sugar	0.400 kg	Baking time:	25 mins
Milk powder	0.200 kg		
Water, approx.	5.600 l		
<b>Total weight</b>	<b>16.780 kg</b>		

## MAIZE BAGUETTE

IREKS MAIZE MAX	3.500 kg	Mixing time:	spiral: 8 mins slow, 4 mins fast
Wheat flour - high protein	6.500 kg	Dough temperature:	25 - 26° C
FORMAT V 2000	0.100 kg	Bulk fermentation time:	25 mins
IREKS-WHEAT SOUR	0.200 kg	Intermediate proof:	30 mins
Salt	0.060 kg	Scaling weight:	300 g
Instant yeast	0.100 kg	Final proof:	45 - 50 mins
Water, approx.	6.000 l	Baking temperature:	235° C, giving steam, dropping to 190° C
<b>Total weight</b>	<b>16.460 kg</b>	Baking time:	30 mins

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**IREKS**