



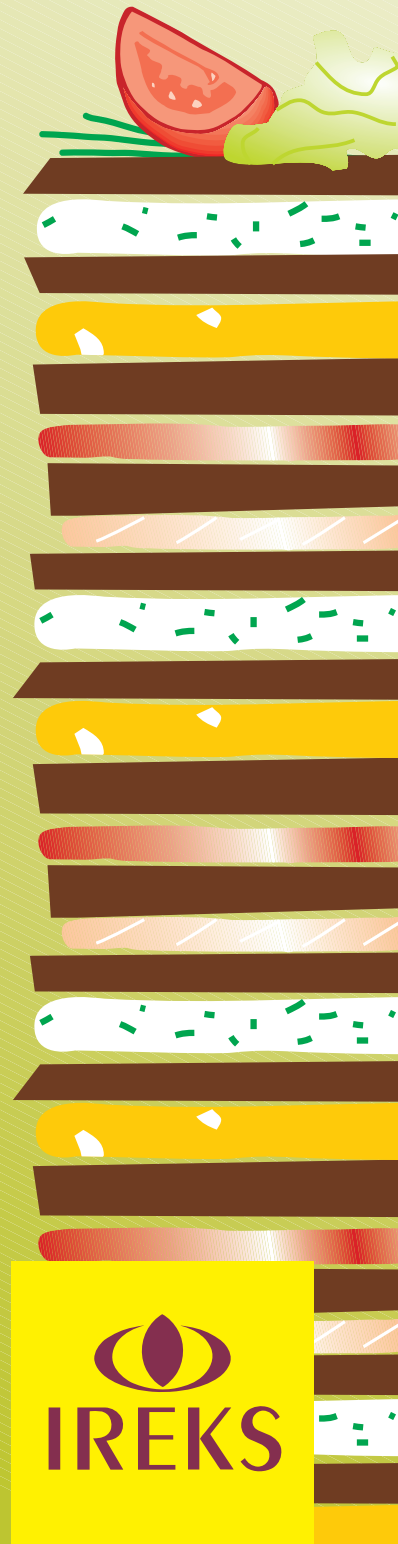
**IREKS**  
**PUMPER**  
**NICKEL**



Mix for the efficient production of German pumpernickel-style bread



WITHOUT  
HOT SOAKED GRAIN  
WITHOUT



  
**IREKS**



# IREKS PUMPER NICKEL

## Product and processing advantages:

- simple, efficient production of dark coarse rye bread
- time saving, as the hot soaked grain is not necessary
- especially long consumption freshness
- pleasant, slightly sweet taste



## Recipe:

IREKS PUMPERNICKEL	10.000 kg
Water (55 - 60° C), approx.	7.500 l
Instant yeast*	0.010 kg
<b>Total weight</b>	<b>17.510 kg</b>

\*Add the yeast during the last 5 minutes of the mixing time.

- Mixing time: 30 minutes slow. Add the yeast to the dough during the last 5 minutes of the mixing time.
- Dough temperature: 29 - 32° C
- Bulk fermentation time: 120 minutes
- Scaling weight: depending on toast tins (2 cm below top edge)
- Final proof: approx. 120 minutes  
After the proof (dough should fill the tin well), place the lid on the top.
- Baking temperature: 180° C, dropping to 140° C, giving steam
- Baking time: 3 hours\* (core temperature: 94° C)
- Instructions for use: After the bulk fermentation time, mix the dough for approx. 5 minutes once again. Work off with water. Press the dough into greased tins and smooth the surface with a dough scraper.
- \* depending on the weight of the dough

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