

VALUABLE INGREDIENTS AND A MALTY TASTE

MULTI-MALT BREAD is a grain bread with a malty taste and dark in colour containing valuable ingredients such as:



**COARSE SOYA:**  
very rich in protein, minerals and vitamins



**OAT GROATS:**  
source of amino acids, unsaturated fatty acids, vitamins and minerals



**LINSEED:**  
rich in unsaturated fatty acids, vitamins and minerals



**SUNFLOWER SEEDS:**  
rich in unsaturated fatty acids, essential amino acids and minerals

It stands out due to its excellent freshkeeping qualities, volume and delicious flavour and taste.

VALUABLE INGREDIENTS AND A MALTY TASTE

Multi - Malt



- Mix -





# Malt

## RECIPE FOR BREAD:

MULTI-MALT-MIX	5.000 kg
Wheat flour	5.000 kg
Instant yeast	0.150 kg
Water, approx.	6.000 l

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Total weight 16.150 kg

Mixing time:	spiral: 2 mins slow, 6 mins fast
Dough temperature:	26 - 27° C
Bulk fermentation time:	20 mins
Scaling weight:	500 g
Final proof:	40 - 50 mins
Initial baking temperature:	230° C, giving steam, dropping to 200° C. Open damper 10 mins before the end of the baking time.
Baking time:	40 - 45 mins

## RECIPE FOR SOFT TOAST:

Wheat flour	8.000 kg
MULTI-MALT-MIX	2.000 kg
IREKS SOFT	0.100 kg
IREKS-WHEAT SOUR	0.200 kg
Instant yeast	0.100 kg
Milk powder	0.300 kg
Salt	0.120 kg
Brown sugar	0.600 kg
Shortening	0.600 kg
Water, approx.	5.800 l

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Total weight 17.820 kg

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, dropping to 200° C
Baking time:	approx. 35 mins

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MALT HAS A PERMANENT PLACE IN THE MODERN BAKERY AND CANNOT BE REPLACED BY ANY OTHER PRODUCT. THE ULTIMATE CONSUMERS' INCREASING DEMANDS REQUIRE HIGH-CLASS PRODUCTS IN MANY RESPECTS. THIS DEMAND IS MET ESPECIALLY BY BAKED GOODS WHICH ARE REFINED WITH MALT AND THEREFORE CAN DO JUSTICE TO A HIGH DEMAND FOR ENJOYMENT.

MALT, A NATURAL RAW MATERIAL WITH A LONG TRADITION, IS MALTED GRAIN, NORMALLY MALTED BARLEY.

