



ÖKO-4-KORN

ORGANIC

Mix for the production of organic four-grain morning goods with coarse grain and oilseeds





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Processing advantages:

- simple, efficient production of organic speciality morning goods using the direct dough method

Quality advantages:

- appealing volume of baked goods
- aromatic, hearty smell and taste
- coarse texture

Recipe:

| | |
|----------------|-----------|
| ÖKO-4-KORN | 10.000 kg |
| Instant yeast | 0.120 kg |
| Water, approx. | 5.600 l |
| <hr/> | |
| Total weight | 15.720 kg |

| | |
|-------------------------|--|
| Mixing time: | spiral: 2 + 6 mins |
| Dough temperature: | 26 - 28° C |
| Bulk fermentation time: | approx. 10 mins |
| Scaling weight: | 2.000 - 2.200 kg |
| Intermediate proof: | approx. 20 mins |
| Baking temperature: | baking temperature for rolls, giving steam |
| Baking time: | 23 - 25 mins (according to scaling weight) |

Instructions for use:

Rustic style:

After the intermediate proof, just divide, wash the surface with water and press the dough pieces in ÖKO-4-KORN. Cut at almost full proof and bake intensely.

Organic snail-shaped:

After the intermediate proof, divide, mould long using the winding machine or by hand and roll into snail shapes. Wash the surface with water and press the dough pieces in ÖKO-4-KORN. Bake intensely at almost full proof.

Organic crusty-style:

After the intermediate proof, divide and mould long using the winding machine or by hand. Wash the surface with water and press the dough pieces in ÖKO-4-KORN. Cut at $\frac{3}{4}$ proof and bake intensely.

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