

frenchvillage

★ MIX ★



with valuable ingredients

-  linseed
-  wheat flour
-  sunflower seeds
-  oat groats
-  sesame



IREKS



Basic recipe:

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

Instructions for use:

Mixing time:	spiral: 2 minutes slow, 6 minutes fast
Dough temperature:	26 - 28° C
Bulk fermentation time:	20 - 30 minutes
Scaling weight:	500 g
Final proof:	40 - 50 minutes
Initial baking temperature:	230° C, giving steam and dropping to 200° C
Baking time:	40 - 45 minutes

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	0.300 kg
Salt	0.100 kg
Instant yeast	0.100 kg
Water, approx.	6.500 l
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Total weight	17.150 kg

Instructions for use:

Mixing time:	spiral: 4 minutes slow, 7 minutes fast
Dough temperature:	25 - 26° C
Bulk fermentation time:	rolls: none / baguettes: 20 minutes
Scaling weight:	rolls: 1200 g (30 pieces) / baguettes: 400 g
Intermediate proof:	rolls: 10 minutes / baguettes: 25 - 30 minutes
Final proof:	rolls: 45 - 55 minutes / baguettes: 60 - 70 minutes
Initial baking temperature:	230° C, giving steam. For baguettes, drop the temperature to 200° C after 5 minutes of baking time. Open damper for the last 3 - 5 minutes of the baking time.
Baking time:	rolls: 15 - 17 minutes / baguettes: 35 minutes
Topping:	prior to baking, sieve flour onto the surface of the dough pieces

*Instead of FORMAT V 2000, MALZPERLE PLUS or IREKS FROST DIAMANT can be used.

Recipe for soft toast:

Wheat flour	7.500 kg
FRENCH VILLAGE MIX	2.500 kg
IREKS SOFT PLUS	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
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Total weight	18.200 kg

Instructions for use:

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



IREKS GmbH
Lichtenfelser Str. 20
95326 Kulmbach
GERMANY
Tel.: +49 9221 706-0
Fax: +49 9221 706-306
ireks@ireks.com
www.ireks-asiapacific.com

Our representatives in Asia:

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

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

Mr. Gerhard Stichlberger
Mobile: +65 96643952
Gerhard.Stichlberger@ireks.com

Mr. Ingo Wenseritt
Mobile: +66 819450418
Ingo.Wenseritt@ireks.com