

Multi-



Malt- Mix



VALUABLE INGREDIENTS AND A MALTY TASTE



IREKS

Multi-Malt-Mix

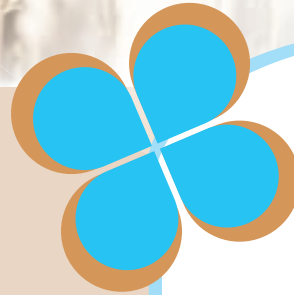


RECIPE FOR MALTY GRAIN BREAD:

| | |
|-------------------------|--|
| Wheat flour | 5.000 kg |
| MULTI-MALT-MIX | 5.000 kg |
| Instant yeast | 0.100 kg |
| Water, approx. | 6.500 l |
| Total weight | 16.600 kg |
| Mixing time: | 2 minutes, slow + 7 minutes, fast (spiral mixer) |
| Dough temperature: | 26° C – 27° C |
| Bulk fermentation time: | 20 minutes |
| Scaling weight: | 0.500 kg |
| Intermediate proof: | none |
| Processing: | long-shaped |
| Final proof: | 40 – 50 minutes |
| Baking temperature: | 230° C, dropping to 200° C, giving steam |
| Baking time: | 30 – 40 minutes Open the damper 10 minutes before the end of the baking time. |

RECIPE FOR SOFT TOAST BREAD:

| | |
|-------------------------|--|
| Wheat flour | 8.000 kg |
| MULTI-MALT-MIX | 2.000 kg |
| IREKS-WHEAT SOUR | 0.200 kg |
| IREKS SOFT PLUS | 0.100 kg |
| Brown sugar | 0.600 kg |
| Milk powder | 0.300 kg |
| Butter/Shortening | 0.600 kg |
| Salt | 0.120 kg |
| Instant yeast | 0.100 kg |
| Water, approx. | 6.200 l |
| Total weight | 18.220 kg |
| Mixing time: | 3 minutes, slow + 8 minutes, fast (spiral mixer) |
| Dough temperature: | 26° C – 27° C |
| Bulk fermentation time: | 5 minutes |
| Scaling weight: | depending on the toast bread tins |
| Intermediate proof: | 10 – 15 minutes |
| Processing: | toast bread |
| Final proof: | 60 – 70 minutes |
| Baking temperature: | 220° C, dropping to 190° C, giving steam |
| Baking time: | depending on the scaling weight |



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.

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