

# IREKS Pumper nickel



WITHOUT  
HOT SOAKED GRAIN  
WITHOUT

Mix for the efficient production of German pumpernickel-style bread



IREKS



### 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 for Pumpernickel

IREKS PUMPERNICKEL	10.000 kg
Water (55 - 60° C), approx.	7.500 l
Instant yeast (0.1 % only)*	0.010 kg
<b>Total weight</b>	<b>17.510 kg</b>

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

<b>Mixing time:</b>	30 minutes slow
<b>Dough temperature:</b>	29 - 32° C
<b>Bulk fermentation time:</b>	120 minutes
<b>Scaling weight:</b>	depending on tin size (2 cm below top edge)

**Instructions for use:**  
Work off slightly with water. Press the dough into greased tins and smooth the surface with a dough scraper. For canapés, scale 0.500 kg, roll the dough out to a length of 50 cm and fold into greased aluminium foil.

**Final proof:** approx. 120 minutes  
After the proof, place the lid on the top of the tin.

**Baking temperature:** 180° C, dropping to 140° C, giving steam

**Baking time:** 60 - 90 minutes, depending on size  
(core temperature: 96° C)

**Note:**  
We recommend storing pumpernickel bread in the refrigerator and packed in sealed, plastic bags.

### Recipe for Pumpernickel-style Bread

IREKS PUMPERNICKEL	5.000 kg
Water (60° C)	5.000 l
<b>Total weight</b>	<b>10.000 kg</b>

Soak for 2 hours.

IREKS PUMPERNICKEL (soaked)	10.000 kg
Wheat flour	5.000 kg
L'AMOURETTE	0.500 kg
Instant yeast	0.100 kg
Water, approx.	2.500 l
<b>Total weight</b>	<b>18.100 kg</b>

<b>Mixing time:</b>	6 + 5 minutes
<b>Dough temperature:</b>	26 - 28° C
<b>Bulk fermentation time:</b>	45 minutes
<b>Scaling weight:</b>	0.800 kg
<b>Final proof:</b>	50 minutes
<b>Baking temperature:</b>	240° C, falling to 210° C
<b>Baking time:</b>	60 minutes



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