

# Seed Pops using SEEDS & GRAINS

SEEDS & GRAINS	10.000 kg
Grape syrup	0.800 kg
Salt	0.150 kg
Water, approx.	8.500 l
Total weight	19.450 kg

Mixing time: 3 minutes, slow

Dough temperature: 27° C – 28° C

Bulk fermentation time: 120 minutes

Scaling weight: 0.030 kg

Intermediate proof: none

Processing: round

Final proof: none

Baking temperature: 180° C, giving steam

Baking time: approx. 15 minutes

Instructions for use: After mixing, allow the dough to swell for 120 minutes. Subsequently (perhaps between two sheets of baking paper), roll the dough out to a thickness of 9 mm, cut out (6 cm Ø) and insert the wooden skewer 2 cm deep into the side. Subsequently, bake giving steam.



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