

Speciality Baked Goods

using SEEDS & GRAINS

RECIPE SERVICE

SEEDS & GRAINS	10.000 kg
Grape syrup	0.800 kg
Salt	0.150 kg
<u>Water, approx.</u>	<u>8.400 l</u>
Total weight	19.350 kg

Mixing time: 3 – 4 minutes, slow

Dough temperature: 25° C – 26° C

Bulk fermentation time: none

Scaling weight: 0.850 kg

Intermediate proof: none

Processing: baking tins

Final proof: 120 minutes

Baking temperature: 180° C, with open damper

Baking time: approx. 90 minutes (core temperature: 98° C)

Instructions for use: After mixing, fill the dough directly into the tin and allow to swell in the fermentation chamber for 120 minutes. Subsequently, bake giving steam. After baking, turn the speciality baked goods out of the tins and allow to cool. Cut after 20 – 24 hours using a guillotine cutter or a round-knife cutter.

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



Nutrition information, 100 g baked goods contain:

Energy	1135 kJ (272 kcal)
Fat	13.3 g
of which:	
saturates	2.0 g
mono-unsaturates	4.0 g
polyunsaturates	7.2 g
Carbohydrate	24.8 g
of which sugars	4.1 g
Fibre	8.2 g
Protein	9.2 g
Salt	0.9 g



RECIPE SERVICE

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


IREKS