



Corn Bread:

Wheat flour	5.000 kg	11 lb 00 oz
IREKS CORN BREAD-MIX	5.000 kg	11 lb 00 oz
Yeast	0.300 kg	00 lb 12 oz
Water	5.500 kg	12 lb 04 oz
Total weight	15.800 kg	35 lb 00 oz

Mixing time: 4 + 7 minutes (spiral mixer)
 Dough temperature: 25° C - 27° C
 Bulk fermentation time: 20 minutes
 Scaling weight: 0.480 kg (1 lb)
 Topping: coarse maize
 Final proof: 40 - 50 minutes
 Baking temperature: 230° C, dropping to 190° C, giving steam
 Baking time: 30 - 35 minutes, open damper for the last 5 minutes
 Instructions for use: After the bulk fermentation time, scale dough pieces and mould round. Process as desired, toss in topping, place on setters and allow to prove. Cut before loading and bake giving steam.

Corn Crispbread:

Wheat flour	5.000 kg	11 lb 00 oz
IREKS CORN BREAD-MIX	5.000 kg	11 lb 00 oz
Yeast	0.150 kg	00 lb 06 oz
Margarine	1.750 kg	04 lb 00 oz
Water, approx.	5.000 kg	11 lb 00 oz
Total weight	16.900 kg	37 lb 06 oz

Mixing time: 2 + 10 minutes
 Dough temperature: 28° C - 29° C
 Scaling weight: 0.700 kg (1 lb 09 oz) for trays 60 x 40 cm
 Intermediate proof: approx. 20 minutes
 Processing: Roll out the dough pieces and place on the trays. Sprinkle the surface with water and add topping to the dough pieces. Prick the surface to avoid bubbles. Allow to prove and bake as recommended.
 Final proof: approx. 60 minutes
 Baking temperature: 150° C for 10 - 15 minutes, open damper and turn off the oven
 Baking time: 60 - 90 minutes