

Sourdough Bread

using NATURAL and PANIFARIN

RECIPE SERVICE

Wheat flour	7.000 kg
Wholemeal wheat flour	1.500 kg
Rye flour	1.500 kg
NATURAL	0.200 kg
PANIFARIN	0.200 kg
Salt	0.200 kg
Yeast	0.300 kg
Water, approx.	7.000 kg
Total weight	17.900 kg

Mixing time: 4 + 8 minutes (spiral mixer)

Dough temperature: 25° C – 26° C

Bulk fermentation time: approx. 90 minutes

Scaling weight: 0.600 kg

Intermediate proof: none

Processing: round

Final proof: approx. 90 minutes at room temperature or
16 – 20 hours at +5° C – +7° C

Baking temperature: 240° C, dropping to 220° C, giving steam

Baking time: 35 – 40 minutes



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