



Gluten
FREE

RECIPE SERVICE



Gluten-free Bread using IREKS BREAD MIX GF K

IREKS BREAD MIX GF K	12.500 kg	100 %	27 lb	9 oz
Vegetable oil	0.500 kg	4 %	1 lb	1.5 oz
Fresh yeast	0.500 kg	4 %	1 lb	1.5 oz
Water	11.000 kg	88 %	24 lb	4 oz
Total weight	24.500 kg		54 lb	0 oz

- Mixing time: 2 minutes slow + 6 minutes fast (spiral mixer)
Dough temperature: 26° C (79° F)
Bulk fermentation time: none
Scaling weight: 0.450 kg (1 lb)
Intermediate proof: none
Processing: pan bread or hearth baked bread
Final proof: 40 – 45 minutes
Baking temperature: 240° C (464° F), dropping to 190° C (374° F), giving steam
Baking time: 40 – 45 minutes

