RECIPE SERVICE | IREKS

Gluten-free Bread using MULTISEED BREAD MIX GF K

MULTISEED BREAD MIX GF K	12.500 kg	100.0 %
Vegetable oil	0.500 kg	4.0 %
Salt	0.225 kg	1.8 %
Fresh yeast	0.375 kg	3.0 %
Water	10.625 kg	85.0 %
Total weight	24.225 kg	

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
Intermediate proof:	none
Processing:	pan bread/hearth baked bread
Topping:	sunflower seeds, sesame, flax seed, pumpkin seeds and corn semolina (in equal parts)
Final proof:	40 – 45 minutes
Baking temperature:	240° C (464° F), dropping to 190° C (374° F), giving steam
Baking time:	40 – 45 minutes

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