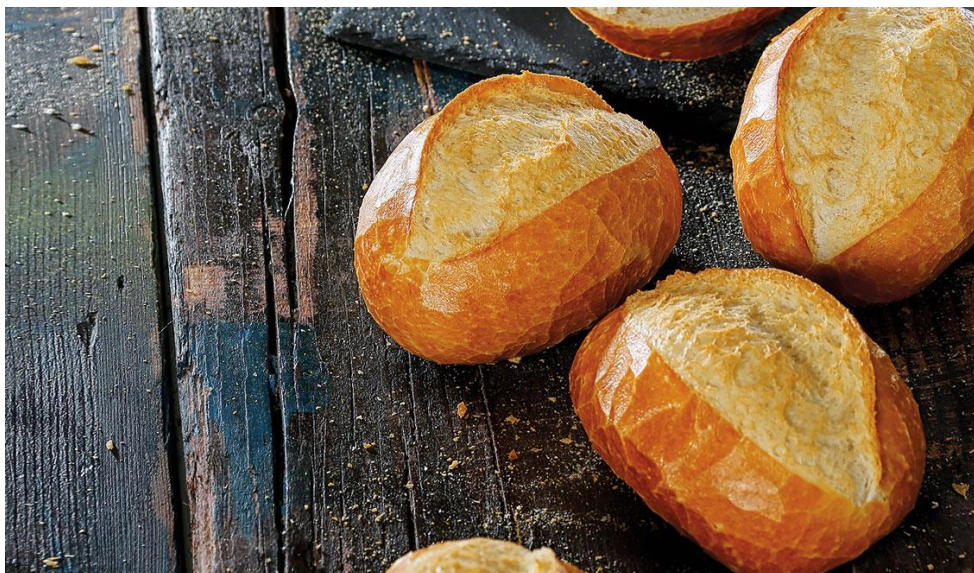


Premium Rolls with Aroma Wheat Sponge using IREKS-AROMAPASTE and EISZEIT



Aroma wheat sponge:

Wheat flour type 550	2.000 kg
IREKS-AROMAPASTE	0.200 kg
Salt	0.020 kg
Yeast	0.003 kg
Water	1.000 l
Total weight	3.223 kg

Mixing time: 6 minutes slow

Dough temperature: 22 – 24° C

Bulk fermentation time: 8 hours in the room, further storage in the refrigerator

Dough:

Aroma wheat sponge	3.200 kg
Wheat flour type 550	8.000 kg
EISZEIT	0.300 kg
Fat	0.100 kg
Salt	0.200 kg
Yeast*	0.400 kg
Water, approx.	4.300 l
Total weight	16.500 kg

* Adjust the quantity of yeast to the production conditions.

Mixing time: 2 + 7 minutes, spiral mixer

Dough temperature: 25 – 26° C

Bulk fermentation time: approx. 15 minutes

Scaling weight:	0.060 – 0.065 kg
Intermediate proof:	none
Processing:	as desired
Final proof:	approx. 30 minutes
Baking temperature:	240° C, giving steam
Baking time:	18 – 20 minutes, depending on the scaling weight