



bfp

Bloomers using VOLTEX

Wheat flour	10.000 kg
VOLTEX	0.100 kg
Salt	0.180 kg
Yeast	0.300 kg
Water	5.800 kg
Total weight	16.380 kg

Mixing time:

Dough temperature: 3 + 6 minutes

Bulk fermentation time: 26° C

Scaling weight: 20 minutes

Intermediate proof: 0.480 kg

Processing: none

Final proof: long-shaped

Baking temperature: approx. 60 minutes

Baking time: 230° C, dropping to 200° C, giving steam approx.

Instructions for use: 35 minutes

After bulk fermentation time, scale the dough and mould as desired. After final proof, bake, giving steam.

Information from Ireks

