



Premium Country-Corn-Kruste

Premium Country-Corn-Kruste is a one of a kind base mix, offering an abundance of possibilities for the production of multigrain specialities. Additive proportions of from 10% - 50 % give a diverse variety of different sorts of baking products.

Physiologically valuable nutritious raw materials, for example: crushed wheat malt, crushed soya, sunflower-seeds, lin-seeds, oat-flakes, and millet-seeds give a grainy product with a malty aromatic taste.



Recipe suggestion:

Multigrain rolls

Recipe 1

Recipe 2

Premium Country-Corn-Kruste	3,000 kg	5,000 kg
Water, approx. 40 °C	2,000 l	4,000 l

Sponge, (soak for approx. 30 min.)	5,000 kg	9,000 kg
Roll dough	10,000 kg	-----
Wheat flour	-----	10,000 kg
Premium Malz-Bake	-----	0,350 kg
Sea salt	-----	0,200 kg
Yeast	-----	0,400 kg
Water	approx. -----	4,900 l

Dough weight	15,000 kg	24,850 kg

Kneading time:

Recipe 1: approx. 2 min slow and 2 min fast speed.
Recipe 2: approx. 4 min slow and 6 min fast speed.

Temperature:

The ideal dough temperature is between 25 - 26 °C.

Dough resting:

Approx. 10 min.

Preparation:

Divide dough into 2.100 kg portions and round mould them. Allow to rest for 10 - 15 min. Sub-divide with a 30 piece dough dividing machine. Brush the surface with water and decorate with Premium Décor-Royal or Premium Décor-Royal-Star.

Proofing time:

Approx. 40 min. at 34 °C and 75 % humidity.

Baking process:

When $\frac{3}{4}$ of proofing time has elapsed, place the prepared trays in the oven. Set at approx. 240 °C with a medium steam setting. After 5 min. reduce the temperature to approx. 190 °C. Approx. 5 min. before full baking time, open the damper and allow to bake to crispy brown rolls.

Baking time:

Total baking time approx. 20 min.