

IREKS Pumper nickel

爱焙士粗裸麦面包预拌粉

WITHOUT
HOT SOAKED GRAIN
无需将谷物用
热水浸泡

专门用于高效制作德国粗裸麦面包

Mix for the efficient production of German pumpernickel-style bread



IREKS
爱焙士



产品和操作优势：

- + 简单, 高效地制作粗裸麦面包
- + 节省时间, 因为无需事先用热水浸泡谷物
- + 保鲜时间特别长
- + 带有些许甜味

Product and processing advantages:

- + simple, efficient production of dark coarse rye bread
- + time saving, as the hot soaked grain is not necessary
- + especially long consumption freshness
- + pleasant, slightly sweet taste



Pumpernickel is a durable wholemeal bread which comes from Westphalia in Germany. According to the original recipe, it is made solely from coarse rye and whole rye kernels.

Pumpernickel 粗裸麦面包是一种来自德国威斯特法利亚地区可以长时间保存的全麦面包。按照最原始的配方, 这种粗裸麦面包仅仅使用粗磨裸麦颗粒和全裸麦颗粒制作而成。

配方：

爱焙士粗裸麦面包预拌粉	10.000 kg
水, 约65° C	7.500 l
干酵母 (仅0.1 %)*	0.010 kg
总重	17.510 kg

* 将已经溶解的酵母在搅拌的最后5分钟加入面团中！

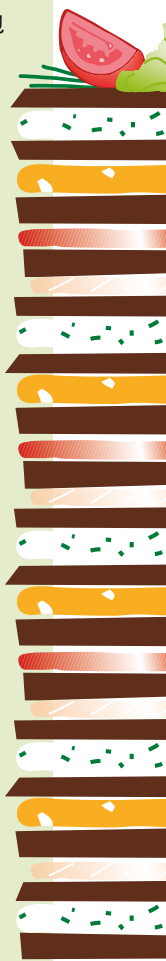
- 搅拌时间：螺旋式搅拌：慢速30分钟
- 面团温度：29 - 32° C
- 松弛时间：在醒发室内放置120分钟
- 分割重量：canapés: 0.500 kg
英国锡模蛋糕: 约0.800 kg
(容器边缘1 cm以下)
- 最后发酵时间：约120分钟
发酵之后, 将容器盖上盖子。
- 烘焙温度：180° C, 降温至140° C, 加入蒸汽
- 烘焙时间：60 - 90分钟 (由大小决定)
(核心温度：96 - 98° C)
- 操作说明：带水轻柔地操作。将面团放入已涂上油的容器里, 然后将表面用刮板刮平。
做canapés时, 将面团搓至50 cm长, 最后将其卷入已经涂上油的铝箔内。
- 注意：我们建议将爱焙士粗裸麦面包包装入密封的塑料袋并贮藏在冰箱中。

Recipe:

IREKS PUMPERNICKEL	10.000 kg
Water, approx. 65° C	7.500 l
Instant yeast (0.1 % only)*	0.010 kg
Total weight	17.510 kg

* Add the dissolved yeast to the dough during the last 5 mins of the mixing time!

- Mixing time: spiral: 30 mins slow
- Dough temperature: 29 - 32° C
- Bulk fermentation time: 120 mins in the fermentation chamber
- Scaling weight: 0.500 kg for canapés
approx. 0.800 kg for English cake tins
(1 cm below the edge)
- Final proof: approx. 120 mins
After the proof, place the lid on top of the tin.
- Baking temperature: 180° C, dropping to 140° C, giving steam
- Baking time: 60 - 90 mins (depending on size)
(core temperature: 96 - 98° C)
- Instructions for use: Work off slightly with water. Press the dough into greased tins and smooth the surface with a dough scraper.
For canapés, roll the dough out to a length of 50 cm and fold into greased aluminium foil.
- Note: We recommend storing the Pumpernickel Bread in the refrigerator, packed in sealed, plastic bags.



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