

KornMix[®] *direct*



backaldrin[®]

b



Kornspitz®

WG-338

b

Dough

5.000 kg	wheat flour T 550
1.800 kg	KornMix® direct (1802)
4.000 kg	water (approx.)
0.250 kg	yeast
0.150 kg	salt
0.150 kg	Malt Master (1808)
11.350 kg	Dough

Processing

Mixing time:	4 – 6 minutes at low speed 7 – 10 minutes at high speed
Mixer:	spiral
Dough temperature:	28 – 30 °C
Dough rest:	5 – 10 minutes
Scaling weight:	2.200 kg (30 pieces @ 0.073 kg)
Baking temperature:	230 – 240 °C
Baking time:	16 – 18 minutes

For more than 35 years – in fact, since its birth in 1984 – the Kornspitz® has delighted bread roll lovers from near and far. Today consumers in more than 70 countries around the world enjoy the roll with the Austrian roots.

A Kornspitz® contains a balanced mix of high-quality raw food materials, primarily regionally grown: rye and wheat flour, rye, wheat and soy meal, linseeds and salt. In particular, a Kornspitz® is characterised by its high proportion of crushed cereal, which contains all the goodness of the grain.

The dietary fibre content is more than 7%, and is thus higher than most breakfast cereals. A Kornspitz® also contains many of the B vitamins, minerals (e.g. calcium and phosphorus), as well as trace elements like iron, copper, magnesium and zinc. This well-balanced mix of valuable ingredients makes the classic roll popular with foodies and nutrition-conscious consumers alike.

Preparation

Knead the ingredients together to form a medium-firm dough. Pass the rounded dough pieces through a winding machine, roll in rye flour and place onto baking trays. At 3/4 proofing, cut diagonally twice, sprinkle with caraway/salt, and bake at a medium heat with steam.

Scan for the demonstration video:



Recommendation

Slowly mix the KornMix® direct with water for 3 – 5 minutes in the kneading machine.



GRAIN BAGUETTE

WG-316

Dough

5.000 kg	wheat flour
1.800 kg	KornMix® direct (1802)
4.500 kg	water (approx.)
0.250 kg	yeast
0.150 kg	salt
0.150 kg	Malt Master (1808)
11.850 kg	Dough

Processing

Mixing time:	5 – 6 minutes at low speed 7 – 10 minutes at high speed
Mixer:	spiral
Dough temperature:	27 – 29 °C
Dough rest:	10 – 15 minutes
Scaling weight:	0.300 kg
Baking temperature:	230 – 240 °C
Baking time:	ca. 25 minutes

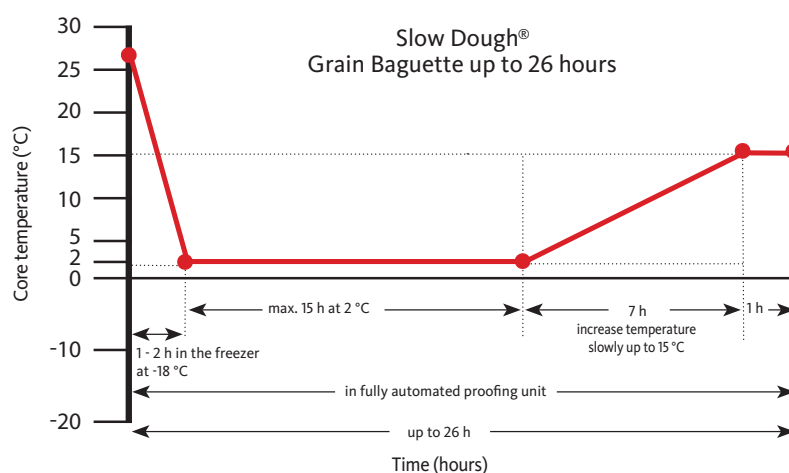
Preparation

Knead the ingredients together to form a medium-firm dough. Pass the rounded dough pieces through a winding machine to form baguettes. Dust heavily with flour or roll in **Seed Mix** (1303) and place onto baking trays. At 3/4 proofing, cut diagonally a few times and bake at a medium heat with steam. Bake well!

If the dough is made following the Slow Dough® method, instead of **Malt Master** (1808), use the same amount of **Ferma Clean Label Special** (2900).

Place formed and heavily dusted baguettes onto baguette trays, put into a fully automated proofing unit at a temperature of -18 °C and store at the given parameters (Slow Dough® curve).

SLOW DOUGH®



After max. 26 hours, cut surface of dough 3 – 4 times diagonally, allow to acclimatise (approx. 30 minutes) at room temperature and bake with steam. Bake well!



GRAIN CROISSANT

FB-2152

Variant 1

Dough

8.500 kg	wheat flour
1.500 kg	KornMix® direct (1802)
0.150 kg	Ferma Clean Label Special (2900)
6.000 kg	cold water (approx.)
0.600 kg	yeast
0.190 kg	salt
0.150 kg	margarine
17.090 kg	Dough

Variant 2

Dough

8.500 kg	wheat flour
1.500 kg	KornMix® direct (1802)
0.150 kg	Ferma Clean Label Special (2900)
5.200 kg	cold water (approx.)
0.800 kg	whole egg
0.600 kg	yeast
0.190 kg	salt
0.150 kg	margarine
0.080 kg	sugar
17.170 kg	Dough

Processing

Mixing time:	3 – 5 minutes at low speed 3 – 5 minutes at high speed
Mixer:	spiral
Dough temperature:	20 – 23 °C
Dough rest:	0 – 15 minutes
Laminating margarine:	25 – 35 % on base dough
Folds:	3 simple
Thickness of dough:	3 – 4 mm
Baking temperature:	approx. 235 °C falling
Baking time:	16 – 18 minutes

Preparation

Knead the ingredients together to form a medium-firm dough. Use cold water!

On 1.000 kg of dough, fold in 0.250 kg – 0.350 kg of laminating margarine in three simple folds, with a short resting time between the folds. Do not fold to less than 10 mm! Roll the dough out to approx. 3 mm and cut as desired. Shape and fill with savoury or sweet filling.

Freeze without proofing or when half proofed, or bake directly.



Tip

Before baking, sprinkle with cheese.



FINN BREAD

BR-163

Dough

5.000 kg	KornMix® direct (1802)
2.500 kg	wheat flour
2.500 kg	rye flour
8.500 kg	water (approx.)
0.200 kg	yeast
0.200 kg	salt
<u>2.500 kg</u>	Sunflower Seeds (1664)
21.400 kg	Dough

Processing

Mixing time:	12 – 15 minutes at low speed
Mixer:	spiral
Dough temperature:	28 – 30 °C
Dough rest:	20 – 30 minutes
Scaling weight:	0.600 kg / 1 litre tin
Baking temperature:	240 °C falling to 200 °C
Baking time:	50 – 60 minutes
	70 – 75 minutes at 1.200 kg (2 litres)

Preparation

Knead the ingredients together to form a soft dough. Weigh out the dough pieces, shape into lengths, moisten, roll in rye flakes and place into baking tins, loaf pans or baskets. In baking tins, proof well. Keep the proofing time shorter if using baskets (hearth baked). Blast with steam and bake well.

Tip

In a 2-litre tin, use 2 x 0.600 kg of dough. With hearth baked bread, make sure the dough is a little firmer.

KornMix® direct

Product information

Product number: 1802

Packaging: 30 kg paper bag

Product advantages:

- ✦ The mix for original Kornspitz® and Finn bread
- ✦ For all types of processing: fresh, cold, half bake
- ✦ Easy handling: no dough starter, fewer work steps
- ✦ Greater flexibility with production units
- ✦ Exceptionally machine-friendly dough
- ✦ No emulsifiers! (no E-numbers!)

Kornspitz® Rules

A Kornspitz®:

- ✦ Must be made with KornMix®, KornMix® direct or KornspitzMix®
- ✦ Must be made according to the original recipe i.e. on 100 parts of flour there are 36 parts of KornMix® or 40 parts of KornspitzMix®
- ✦ Must be wound
- ✦ Must have 2 diagonal cuts on the surface
- ✦ Must be made with a dough weight of approx. 0.073 kg (more if deep-frozen) and have a baked weight of approx. 0.062 kg
- ✦ Should have a crispy crust
- ✦ Should be dusted in rye flour
- ✦ Can be sprinkled with salt and caraway seeds or with sesame seeds, poppy seeds or mixed seeds etc.

Current information pertaining to the baked products, in terms of the food information regulation (EU-VO 1169/2011), may be obtained from your backaldrin consultant or via email to info@backaldrin.com.

backaldrin®