

GOLDEN CORN



Recipe

Rietmann Goldmais 50	5.000 kg
Wheat Flour	5.000 kg
Yeast	0.300 kg
Water	5.500 kg
Total	15.800 kg

Processing

Mixing Time	approx. 3 min. 1 st speed (slow) approx. 6 min. 2 nd speed (fast)
Dough Temperature	25 - 26 °C / 77 - 79 °F
Floor Time	20 min.
Scaling Weight	450 g/pc.
Processing	After moulding allow to rest for several minutes. Then form into long shaped loaves and roll in Goldmais-Decor.
Topping	Goldmais-Decor
Final Proofing	40 - 50 min.
Baking	210 °C / 410 °F falling to 180 °C / 350 °F, with moderate steam. Open damper after 10 minutes and keep it open until the end of baking time.
Baking Time	30 - 35 min.

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