

Combicorn Doppelmalz



Boehringer Backmittel

Combicorn Doppelmalz

The flexible base mix for your malt-multigrain specialities

Combicorn Doppelmalz – the ideal base to create variety

● **Combicorn Doppelmalz – base**

Whether for bread or small baked goods: Combicorn Doppelmalz offers a large variety of possibilities for the production of an impressive malt – multigrain assortment.

● **Combicorn Doppelmalz – efficient**

After a short soaking time just knead mixture into ready bread- or roll dough.

● **Combicorn Doppelmalz – flexible**

Added at 5–50%. It provides a large variety of baked goods and different taste for an individual assortment.

● **Combicorn Doppelmalz – healthy**

Raw materials valuable for a healthy diet (like sunflower kernels, linseed, malt, oat and maize) produce baked goods with a pithy, aromatic taste and a light, fluffy crumb.

Combicorn Doppelmalz:
healthy, malty and flexible

Basic recipe for bread and rolls

ingredients	quantity
Combicorn Doppelmalz	0,300 kg
water	0,200 kg
soak dough	0,500 kg
roll or bread dough	1,000 kg
soak dough	0,500 kg
total weight	1,500 kg

Soaking time: 20–30 min.

Mixing time (spiral): 2 min. slow
3 min. fast

Dough temperature: approx. 25 °C

Processing of bread:

After dough rest of approx. 15 min. mould and bake as usual.

Processing of rolls:

After dough rest of approx. 10 min. and 15 min. of second rest mould as usual.

Basic recipe for bread and rolls

ingredients	quantity
Combicorn Doppelmalz	0,500 kg
water	0,330 kg
soak dough	0,830 kg
wheat flour	1,000 kg
soak dough	0,830 kg
water, approx.	0,580 kg
yeast	0,060 kg
Olympial Super	0,020 kg
salt	0,020 kg
total weight	2,510 kg

Soaking time: 20–30 min.

Mixing time (spiral): 2 min. slow
6 min. fast

Dough temperature: approx. 25 °C

Processing:

Dough for bread or rolls to be moulded as usual.

Packaging	Art.No.
25 kg paperbags	4017040.45825.4