

# Multipurpose Speciality Breads

with premixes from KOMPLET



*Bake the best with something good!*

## **KOMPLET Painfort**

RYE BREAD  
BLACK FOREST BREAD  
RYE BAGUETTE  
SOFT RYE ROLLS

## **KOMPLET Six Grain**

ORIGINAL SIX GRAIN BREAD  
CRUSTY SIX GRAIN BAGUETTE  
SOFT SIX GRAIN ROLLS  
LIGHT SIX GRAIN BREAD

## **KOMPLET High Fibre´n Grain 50**

FIBRE´N GRAIN BREAD  
CRUSTY FIBRE BAGUETTE  
FIBRE BURGER BUNS  
BACON, CHEESE´N ONION

## **KOMPLET Kraftbread 50**

MULTICEREAL BREAD  
MULTICEREAL BAGUETTE  
SOFT MULTICEREAL BUNS  
WALNUT´N HONEY BREAD

## **KOMPLET Nordländer**

NORDLÄNDER BREAD  
NORDLÄNDER-KRAFT BREAD

## **KOMPLET Brown Bread 30**

BROWN TOAST  
BROWN BREAD ROLLS  
BROWN CROISSANTS  
BROWN FRUIT BREAD

## **KOMPLET Ciabatta 5**

CIABATTA  
OLIVE-FETA CHEESE BREAD DE LUXE  
TOMATO-ONION FOCACCIA  
MULTICEREAL CIABATTA

## **KOMPLET Wurzelbrot 20**

RUSTIC TWISTED CIABATTA  
SWISS COUNTRY BREAD  
HOT CORNERS  
WURZEL-KRAFT BREAD



# Multipurpose Speciality Breads

with premixes from KOMPLET



*In this brochure, **KOMPLET**, offers a selection of multi-purpose premixes and concentrates to suit the needs of our discerning international customers.*

*These speciality products can be made into a wide range of nutritional breads, baguetts, bread rolls and croissants. Many of these recipes contain sour dough, which enhances the flavour, texture and shelf life of products and all the mixes are produced from natural ingredients which will assist in the well being of your customer.*

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# KOMPLET Painfort

PREMIX FOR THE PREPARATION OF AN AROMATIC RYE/WHEAT BREAD. THIS IS A MIX FOR THE MOST TRADITIONAL AND TYPICAL GERMAN BREAD WITHOUT COARSE GRAINS AND SEEDS. NATURAL SOURDOUGHS ALREADY INCLUDED.

## Rye Bread

<b>KOMPLET Painfort</b>	10,000 kg
Fresh yeast (dried yeast 0,100 kg)	0,300 kg
Water	approx. 7,000 kg
<b>Total weight</b>	<b>17,300 kg</b>

**Yield:** 28 loaves

**Method:**

**Mixing time:** 10 minutes slow + 3 minutes fast

**Dough temperature:** approx. 27 °C

**Dough resting time:** 30 minutes

**Scaling weight:** 600 g

After resting, scale dough pieces, shape breads round and place with dough seam downwards into floured round bread baskets. After fermentation, turn out of baskets and allow to rest for 2 minutes and bake with steam.

**Proving time:** approx. 35 minutes at 35 °C and 80 % rel. humidity

**Baking temperature:** 230 °C falling to 200 °C

**Baking time:** approx. 45 minutes



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## Black Forest Bread

<b>KOMPLET Painfort</b>	5,000 kg
Wheat flour	5,000 kg
Fresh yeast (dried yeast 0,100 kg)	0,300 kg
Salt	0,100 kg
Water	approx. 6,500 kg
<b>Total weight</b>	<b>16,900 kg</b>

**Yield:** 28 loaves

### Method:

**Mixing time:** 5 minutes slow + 5 minutes fast

**Dough temperature:** approx. 26 °C

**Dough resting time:** 20 minutes

**Scaling weight:** 600 g

After resting, scale dough pieces, shape breads round and prove.

Cut 3 - 4 times crosswise on top and bake with steam.

**Proving time:** approx. 35 min. at 35 °C  
and 80 % rel. humidity

**Baking temperature:** 230 °C

**Baking time:** approx. 40 minutes



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## Rye Baguette

<b>KOMPLET Painfort</b>	2,500 kg
Wheat flour	7,500 kg
<b>KOMPLET Bread Star</b>	0,050 kg
Salt	0,150 kg
Fresh yeast (dried yeast 0,160 kg)	0,500 kg
Water	approx. 6,300 kg
<b>Total weight</b>	<b>approx. 17,000 kg</b>

**Yield:** 53

**Method:**

**Mixing time:** 3 minutes slow + 6 minutes fast

**Dough temperature:** approx. 26 °C

**Dough resting time:** 20 minutes

**Scaling weight:** 320 g

Scale dough pieces and shape long. Allow the pieces to rest for a while, roll out to 40 cm long and leave to prove. After proving allow the surface to get a little dry, cut surface 3-4 times length-wise and bake with steam.

**Proving time:** approx. 45 min. at 35 °C and 80 % rel. humidity

**Baking temperature:** 230 °C

**Baking time:** approx. 22 minutes



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## Soft Rye Rolls

KOMPLET Painfort	2,500 kg
Wheat flour	7,500 kg
Butter	0,500 kg
Sugar	0,500 kg
KOMPLET Bread Star	0,050 kg
Salt	0,150 kg
Fresh yeast (dried yeast 0,160 kg)	0,500 kg
Water	approx. 5,500 kg
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Total weight	approx. 17,200 kg

<b>Yield:</b>	344 rolls
<b>Method:</b>	
<b>Mixing time:</b>	3 minutes slow + 7 minutes fast
<b>Dough temperature:</b>	approx. 26 °C
<b>Dough resting time:</b>	10 minutes
<b>Scaling weight:</b>	1,500 kg for 30 rolls

After resting, scale dough pieces, shape round and leave the dough to rest. Brush the surface of the dough slightly with oil, divide with a bun divider, mould and press slightly into rye flour. Leave to prove with dough seam downwards. After 3/4 proof, turn and bake with steam.

**Proving time:** approx. 60 minutes at 35 °C and 80 % rel. humidity

**Baking temperature:** 230 °C

**Baking time:** approx. 14 minutes



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# KOMPLET Choice Six Grain

PREMIX WITH SOUR DOUGH FOR THE PREPARATION OF A SPECIAL BREAD RICH IN GRAINS AND SEEDS FOR A HEALTHY NUTRITION. CONTAINS 6 DIFFERENT CEREALS: WHEAT, RYE, OAT, BARLEY, CORN, MILLET, AS WELL AS LINSEED AND SESAME SEED.

## Original Six Grain Bread

<b>KOMPLET Choice Six Grain</b>	10,000 kg
Fresh yeast (dried yeast 0,100 kg)	0,300 kg
Water	approx. 6,200 kg
<b>Total weight</b>	<b>16,500 kg</b>

**Yield:** 19 loaves

**Method:**

**Mixing time:** 10 minutes slow +  
5 minutes fast

**Dough temperature:** approx. 27 °C

**Dough resting time:** 30 minutes

**Scaling weight:** 850 g

Scale dough pieces, mould round, shape long, brush the surface with water and roll in rye flakes. Place into tins and cut on top with the dough scraper. After proving, bake with steam.

**Proving time:** approx. 35 minutes at 35 °C  
and 80 % rel. humidity

**Baking temperature:** 230 °C falling to 200 °C

**Baking time:** approx. 50 minutes



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## Crusty Six Grain Baguette

<b>KOMPLET Choice Six Grain</b>	2,500 kg
Wheat flour	7,500 kg
Salt	0,150 kg
<b>KOMPLET Bread Star</b>	0,050 kg
Fresh yeast (dried yeast 0,100 kg)	0,300 kg
Water	approx. 5,800 kg
<b>Total weight</b>	<b>16,300 kg</b>
<b>Yield:</b>	<b>50 baguettes</b>

### Method:

<b>Mixing time:</b>	4 minutes slow + 6 minutes fast
<b>Dough temperature:</b>	approx. 25 °C
<b>Dough resting time:</b>	20 minutes
<b>Scaling weight:</b>	320 g

Scale dough pieces and shape long. Allow the pieces to rest for a while, roll out to 30 cm long and leave to prove. After proving, allow the surface to get a little dry, cut surface 3-4 times length-wise and bake with steam.

<b>Proving time:</b>	approx. 60 min. at 35 °C and 80 % rel. humidity
<b>Baking temperature:</b>	230 °C
<b>Baking time:</b>	approx. 22 minutes



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## Soft Six Grain Rolls

<b>KOMPLET Choice Six Grain</b>	2,500 kg
Wheat Flour	7,500 kg
Butter	0,500 kg
Sugar	0,500 kg
<b>KOMPLET Bread Star</b>	0,050 kg
Salt	0,150 kg
Frech yeast (dried yeast 0,130 kg)	0,400 kg
Water	approx. 5,600 kg
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Total weight	17,200 kg
<b>Yield:</b>	344 rolls
<b>Method:</b>	
<b>Mixing time:</b>	5 minutes slow + 5 minutes fast
<b>Dough temperature:</b>	approx. 25 °C

**Dough resting time:** 10 minutes  
**Scaling weight:** 1,500 kg for 30 rolls

Scale dough pieces, shape round and leave the dough to rest approx. 10 minutes. Divide and mould the rolls with a bun divider, sprinkle the surface with water and with sesame or other seeds if you wish. After proving, bake with steam.

**Proving time:** approx. 45 minutes at 35 °C and 80 % rel. humidity

**Baking temperature:** 230 °C  
**Baking time:** approx. 15 minutes



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# KOMPLET Choice Six Grain

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## Light Six Grain Bread

<b>KOMPLET Choice Six Grain</b>	5,000 kg
Wheat flour	5,000 kg
<b>KOMPLET Bread Star</b>	0,050 kg
Salt	0,100 kg
Fresh yeast (dried yeast 0,100 kg)	0,300 kg
Water	approx. 5,600 kg

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Total weight 16,050 kg

**Yield:** 40 loaves

**Method:**

**Mixing time:** 3 minutes slow + 7 minutes fast

**Dough temperature:** 25 -26 °C

**Dough resting time:** approx. 22 minutes

**Scaling weight:** 400 g

After resting, scale dough pieces of 2,000 kg, shape oblong and let rest for another 10 minutes. After the intermediate proof pin out to 15 mm thick and cut with pizza cutter into 40 x 10 cm stripes.

After proving, brush with water, dust lightly with rye flakes, and bake with steam.

**Proving time:** approx. 50 minutes at 35 °C and 80 % rel. humidity

**Baking temperature:** approx. 230 °C falling to 200 °C

**Baking time:** approx. 30 minutes



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# KOMPLET High Fibre´n Grain 50

CONCENTRATED PREMIX FOR THE PREPARATION OF HIGH FIBRE BREAD, ROLLS, BAGUETTES AND MORE.  
DELICIOUS TASTE AND GOOD SHELF LIFE.

## Fibre´n Grain Bread

KOMPLET High Fibre´n Grain 50	5,000 kg
Wheat flour	5,000 kg
Fresh yeast (dried yeast 0,100 kg)	0,300 kg
Water	6,200 kg
Total weight	16,500 kg

**Yield:** 41 breads

**Mixing time, spiral mixer:** 3 min. slow + 6 min. fast

**Dough temperature:** 26 °C

**Dough resting time:** 30 minutes

**Scaling weight:** 400 g

After the resting time, scale dough pieces of 0,400 kg and shape round. Allow to rest and shape oblong. Place loaves seam upwards into floured bread baskets. After 3/4 proof, place on stretchers and cut. Bake with steam.

**Baking temperature:** 230 °C falling to 200 °C

**Baking time:** approx. 35 minutes



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## Crusty Fibre Baguette

<b>KOMPLET High Fibre´n Grain 50</b>	2,500 kg
Wheat flour	7,500 kg
Salt	0,100 kg
Fresh yeast (dried yeast 0,100 kg)	0,300 kg
Water	5,800 kg
<b>Total weight</b>	<b>approx. 16,200 kg</b>
<b>Yield:</b>	<b>54 baguettes</b>
<b>Mixing time, spiral mixer:</b>	<b>3 min. slow + 6 min. fast</b>
<b>Dough temperature:</b>	<b>26 °C</b>
<b>Dough resting time:</b>	<b>15 minutes</b>

After resting, scale dough pieces of 0,300 kg and shape oblong. Allow to rest for a moment and roll out long. Moisten the surface and dip into **KOMPLET Mixed Seeds** or sesame seeds and prove. After 3/4 proof, give 2-3 cuts and bake with steam.

**Proving time:** 35 - 40 minutes at 35 °C and 80% rel. humidity

**Baking temperature:** 230 °C

**Baking time:** 23 minutes



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## Fibre Burger Buns

<b>KOMPLET High Fibre´n Grain 50</b>	2,500 kg
Wheat flour	7,500 kg
Sugar	0,800 kg
Margarine	0,800 kg
Salt	0,100 kg
<b>KOMPLET Bread Star</b>	0,050 kg
Fresh yeast (dried yeast 0,160 kg)	0,500 kg
Water	5,600 kg

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Total weight 17,850 kg

**Yield:** 223 buns

**Mixing time, spiral mixer:** 3 min. slow + 8 min. fast

**Dough temperature:** approx. 25 °C

**Dough resting time:** approx. 10 minutes

After resting, scale dough pieces of 2,400 kg (for 30 rolls). After 10 minutes proving, place the dough on a divider plate and mould round, place onto baking trays and prove.

**Proving time:** 60 minutes at 35 °C and 80% rel. humidity

After proving, sprinkle the top with **KOMPLET Mixed Seeds** and bake with little steam.

**Baking temperature:** 220 °C

**Baking time:** 14 minutes



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DELICIOUS TASTE AND GOOD SHELF LIFE.

## Bacon Cheese´n Onion

<b>KOMPLET High Fibre´n Grain 50</b>	2,500 kg
Wheat flour	7,500 kg
Margarine	0,400 kg
Salt	0,100 kg
Fresh yeast (dried yeast 0,130 kg)	0,400 kg
Water	5,600 kg

### Filling:

Bacon, chopped	3,200 kg
Grated chesse, gouda type	3,200 kg
Onions, roasted	3,200 kg

Total weight	26,100 kg
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**Yield:** 47 pieces

Make a dough out of all the ingredients expect the bacon, cheese and onions.

**Mixing time, spiral mixer:** 3 min. slow + 8 min. fast

**Dough temperature:** 25 - 26 °C

**Dough resting time:** approx.  
10 min.

Blend the bacon, cheese and onion together to make a filling.

Pin out 350 g of dough into rectangular shape approx. 3 mm thick, and sprinkle 200 g of the filling evenly over the dough. Roll the filled dough piece from one long side to the other until like a Swiss Roll. Using a sharp knife, cut the dough lengthwise in half. Working with the cut sides facing upwards, plait the halves together. Place the dough pieces in bakery bread tins and allow to prove. Bake with a little steam.

**Proving time:** approx. 45 minutes at 35 °C and 80% rel. humidity

**Baking temperature:** 220 °C

**Baking time:** approx. 25 minutes



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# KOMPLET Kraftbread 50

CONCENTRATED PREMIX FOR THE PREPARATION OF SPECIALITY BREAD. THIS PRODUCT HAS A MILD MALT TASTE AND AN EXCELLENT SHELF LIFE. IT CONTAINS SOUR DOUGH AND SUNFLOWER SEEDS, LINSEED, COARSE GROUND RYE AND SOYBEAN.

## Multicereal Bread

<b>KOMPLET Kraftbread 50</b>	5,000 kg
Wheat flour	5,000 kg
Fresh yeast (dried yeast 0,100 kg)	0,300 kg
Water	approx. 6,200 kg

Total weight 16,500 kg

**Yield:** 41 loaves

**Method:**

**Mixing time:** 3 minutes slow  
+ 6 minutes fast

**Dough temperature:** approx. 26 °C

**Dough resting time:** 30 minutes

**Scaling weight:** 400 g

Scale dough pieces, shape breads round or into the desired form, place with the dough seam upwards in bread baskets. After 3/4 proof, turn out of the mould, cut the top and bake with steam.

**Proving time:** approx. 45 minutes at 35 °C  
and 80 % rel. humidity

**Baking temperature:** 230 °C falling to 200 °C

**Baking time:** approx. 35 minutes



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## Multicereal Baguette

<b>KOMPLET Kraftbread 50</b>	2,500 kg
Wheat flour	7,500 kg
<b>KOMPLET Bread Star</b>	0,050 kg
Salt	0,100 kg
Fresh yeast (dried yeast 0,100 kg)	0,300 kg
Water	approx. 6,000 kg
<b>Total weight</b>	<b>16,450 kg</b>

**Yield:** 54 baguettes

**Method:**

**Mixing time:** 3 minutes slow + 6 minutes fast

**Dough temperature:** 25 - 26 °C

**Dough resting time:** approx. 20 minutes

After resting, scale dough pieces of 0,300 kg and shape oblong. Allow to rest for a moment and roll out long. Moisten the surface and dip into **KOMPLET Mixed Seeds** or sesame seeds and prove. After 3/4 proof, give 3 - 4 cuts and bake with steam.

**Proving time:** approx. 45 minutes at 35 °C and 80 % rel. humidity

After proving, dust with flour, cut and bake with steam.

**Baking temperature:** approx. 230 °C

**Baking time:** approx. 22 minutes



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## Soft Multicereal Buns

<b>KOMPLET Kraftbread 50</b>	2,500 kg
Wheat flour	7,500 kg
Sugar	0,500 kg
Butter	0,500 kg
<b>KOMPLET Bread Star</b>	0,050 kg
Salt	0,100 kg
Fresh yeast (dried yeast 0,130 kg)	0,500 kg
Water	5,600 kg
<b>Total weight</b>	<b>17,250 kg</b>

**Yield:** 345 soft rolls

### Method:

**Mixing time:** 3 minutes slow + 8 minutes fast

**Dough temperature:** 25 - 26 °C

**Dough resting time:** approx. 10 minutes

**Scaling weight:** 1,500 kg for 30 rolls

Scale dough pieces, shape round and leave the dough to rest approx. 10 minutes. Divide and mould the rolls with a bun divider, sprinkle the surface with water and with sesame or other seeds if you wish. After proving, bake with steam.

**Proving time:** approx. 60 minutes at 35 °C and 80 % rel. humidity

After proving, dust with flour, cut and bake with steam.

**Baking temperature:** approx. 230 °C

**Baking time:** 14 minutes



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## Walnut´n Honey Bread

<b>KOMPLET Kraftbread 50</b>	2,500 kg
Wheat flour	7,500 kg
Butter	0,500 kg
Salt	0,100 kg
Honey	0,500 kg
Fresh yeast (dried yeast 0,160 kg)	0,500 kg
Water	approx. 6,000 kg
Walnuts, chopped	0,800 kg
<b>Total weight</b>	<b>18,400 kg</b>

**Yield:** 30 loaves

Make a dough out of all the ingredients, except the walnuts. Add the walnuts 2 minutes before end of mixing.

### Method:

**Mixing time:** 3 minutes slow + 8 minutes fast

**Dough temperature:** 26 - 27 °C

**Dough resting time:** approx. 20 minutes

After resting the dough cut into pieces of approx. 600 g. Mould the dough pieces round, then oblong and place into tins.

**Proving time:** approx. 35 minutes at 35 °C and 80 % rel. humidity

After proving, place the lid on the tin and bake with a little steam.

**Baking temperature:** 180 °C

**Baking time:** 30 minutes



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# KOMPLET Nordländer

PREMIX FOR THE PREPARATION OF A DARK RYE AND WHEAT BREAD WITH MANY SUNFLOWER SEEDS.  
VERY LONG SHELF LIFE. WITH INTENSE RYE-MALT TASTE.

## Nordländer Bread

<b>KOMPLET Nordländer</b>	10,000 kg
Fresh yeast (dried yeast 0,100 kg)	0,300 kg
Water	approx. 6,200 kg
<b>Total weight</b>	<b>16,500 kg</b>

**Yield:** 19 loaves

Make a dough out of all the ingredients.

**Method:**

**Mixing time:**

**Spiral mixer:** approx. 15 minutes slow  
+ 5 minutes fast

**Dough temperature:** 27 - 28 °C

**Dough resting time:** approx. 30 minutes

**Scaling weight:** 0,850 kg

After resting, scale the dough pieces and mould. Press slightly into sunflower seeds, place into tins and allow to prove. After proving, bake with steam.

**Baking temperature:** approx. 240 °C  
falling to 210 °C

**Baking time:** approx. 45 minutes  
for 0,750 kg loaves



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# KOMPLET Nordländer

PREMIX FOR THE PREPARATION OF A DARK RYE AND WHEAT BREAD WITH MANY SUNFLOWER SEEDS.  
VERY LONG SHELF LIFE. WITH INTENSE RYE-MALT TASTE.

## Nordländer-Kraft Bread

KOMPLET Nordländer	5,000 kg
KOMPLET Kraftbread 50	2,500 kg
Wheat flour	2,500 kg
Fresh yeast (dried yeast 0,100 kg)	0,300 kg
Water	approx. 6,200 kg
<hr/>	
Total weight	16,500 kg

**Yield:** 27 loaves

Make a dough out of all the ingredients.

**Method:**

**Mixing time:**

**Spiral mixer:** 5 minutes slow + 10 minutes fast

**Dough temperature:** 26 °C

**Dough resting time:** approx. 20 minutes

**Scaling weight:** 600 g

After resting, scale the dough pieces and mould. Press slightly into sunflower seeds, place into rye baskets and allow to prove.

**Proving time:** approx. 35 minutes at 35 °C and 80 % rel. humidity

After proving, place on baking trays and bake with steam.

**Baking temperature:** approx. 240 °C falling to 210 °C

**Baking time:** approx. 40 - 45 minutes for 500 g loaves



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# KOMPLET Brown Bread 30

CONCENTRATED PREMIX FOR THE PREPARATION OF TYPICAL BROWN BREAD MADE FROM WHEAT FLOUR.  
MULTIPURPOSE PRODUCT FOR THE MANUFACTURE OF A FULL RANGE OF BREADS, BAGUETTES AND BREAD ROLLS.

## Brown Toast

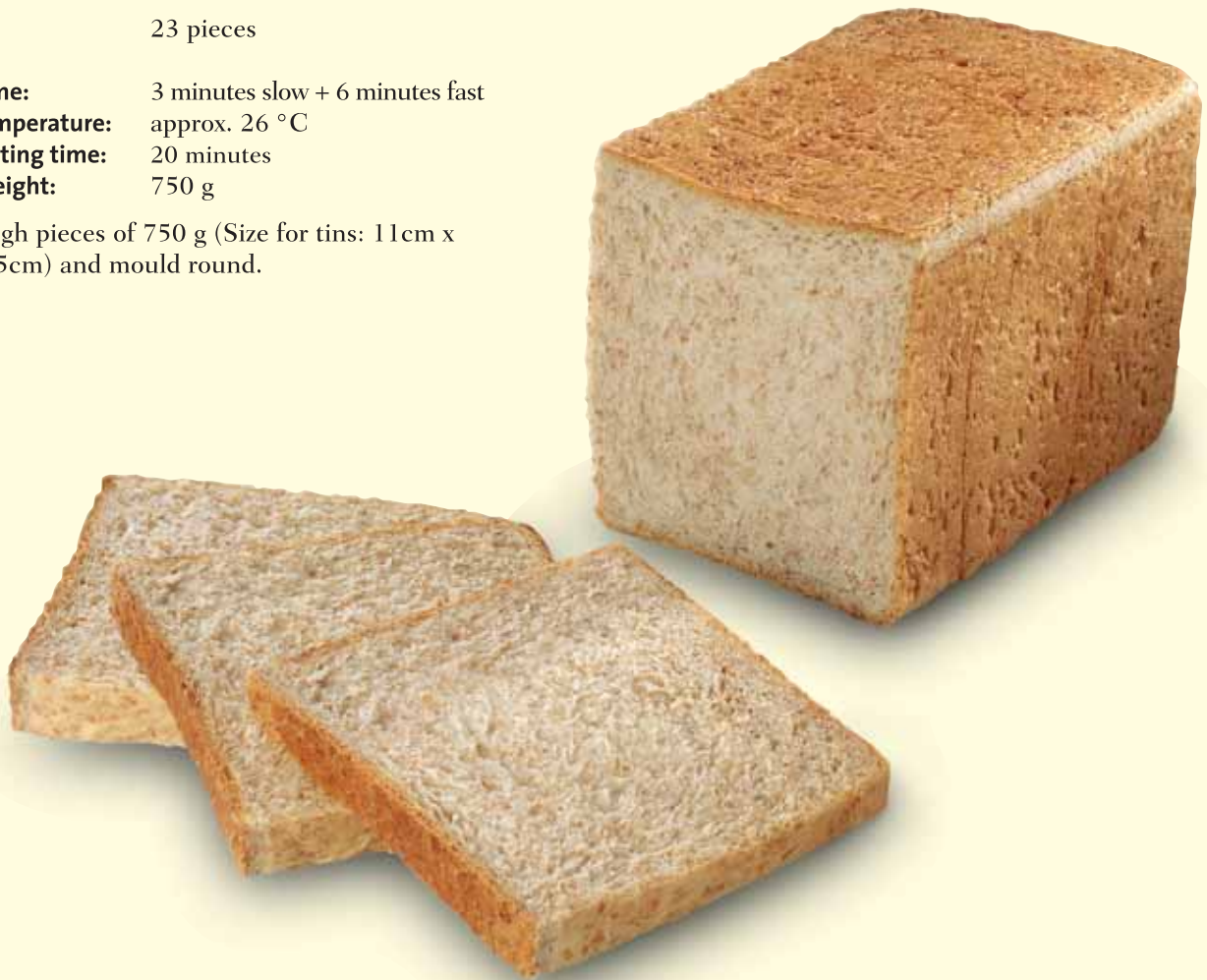
<b>KOMPLET Brown Bread 30</b>	3,000 kg
Wheat Flour	7,000 kg
Margarine	0,800 kg
Sugar	0,400 kg
Salt	0,200 kg
<b>KOMPLET Bread Star</b>	0,050 kg
Fresh Yeast(dried yeast 0,120 kg)	0,350 kg
Water	approx. 5,500 kg
<hr/>	
Total weight	17,300 kg

<b>Yield:</b>	23 pieces
<b>Method:</b>	
<b>Mixing time:</b>	3 minutes slow + 6 minutes fast
<b>Dough temperature:</b>	approx. 26 °C
<b>Dough resting time:</b>	20 minutes
<b>Scaling weight:</b>	750 g

Scale dough pieces of 750 g (Size for tins: 11cm x 11cm x 25cm) and mould round.

After 10 minutes, roll the dough like a long bread and cut in 4 pieces. Turn the pieces round 90°C and put the dough in toast bread tins.

<b>Proving time:</b>	60 minutes at 35 °C and 80 % rel. humidity
<b>Baking temperature:</b>	220 °C falling to 200 °C
<b>Baking time:</b>	approx. 40 minutes



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## Brown Bread Rolls

<b>KOMPLET Brown Bread 30</b>	2,000 kg
Wheat Flour	8,000 kg
Margarine	0,300 kg
Sugar	0,300 kg
Salt	0,200 kg
<b>KOMPLET Bread Star</b>	0,050 kg
Fresh Yeast (dried yeast 0,170 kg)	0,500 kg
Water	approx. 5,700 kg
<b>Total weight</b>	<b>17,050 kg</b>

**Yield:** 300 bread rolls

### Method:

**Mixing time:** 3 minutes slow + 6 minutes fast

**Dough temperature:** approx. 26 °C

**Dough resting time:** 20 minutes

**Scaling weight:** 1700 g (for 30 rolls)

Scale dough pieces of 1700 g and mould round.  
After 10 min. cut the dough with dough divider into 30 pieces and mould round. After proving, dust with flour and bake with steam.

**Proving time:** approx. 45 minutes at 35 °C  
and 80 % rel. humidity

**Baking temperature:** 210 °C

**Baking time:** approx. 20 minutes



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# KOMPLET Brown Bread 30

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MULTIPURPOSE PRODUCT FOR THE MANUFACTURE OF A FULL RANGE OF BREADS, BAGUETTES AND BREAD ROLLS.

## Brown Croissants

<b>KOMPLET Brown Bread 30</b>	1,000 kg
Wheat Flour	9,000 kg
Margarine	0,200 kg
Sugar	0,200 kg
Salt	0,200 kg
<b>KOMPLET Bread Star</b>	0,050 kg
Fresh Yeast (dried yeast 0,170 kg)	0,500 kg
Water	approx. 5,300 kg
<b>Total weight</b>	<b>16,450 kg</b>

**Yield:** 370 Croissants

### Method:

**Mixing time:** 3 minutes slow + 3 minutes fast

**Dough temperature:** approx. 26 °C

**Dough resting time:** 20 minutes

**Scaling weight:** 60 g

Use 350 g Puff Pastry Margarine /kg dough. Work off as usual and bake with steam.

**Proving time:** approx. 60 min. at 35 °C  
and 80 % rel. humidity

After proving, sprinkle some sesame seeds on the top.

**Baking temperature:** 180 °C

**Baking time:** approx. 18 minutes



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# KOMPLET Brown Bread 30

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MULTIPURPOSE PRODUCT FOR THE MANUFACTURE OF A FULL RANGE OF BREADS, BAGUETTES AND BREAD ROLLS.

## Brown Fruit Bread

<b>KOMPLET Brown Bread 30</b>	3,000 kg
Wheat Flour	7,000 kg
Margarine	0,500 kg
Sugar	0,500 kg
Salt	0,200 kg
<b>Komplet Bread Star</b>	0,050 kg
Fresh Yeast(dried yeast 0,120 kg)	0,350 kg
*Raisins	1,500 kg
*Hazelnuts	0,500 kg
Water	approx. 5,500 kg
<hr/>	
Total weight	19,100 kg

**Yield:** 54 pieces

### Method:

**Mixing time:** 3 minutes slow + 6 minutes fast  
(+ 1 minute slow\*)

\*After mixing, incorporate the raisins and the hazelnuts for 1 minute slowly.

**Dough temperature:** approx. 26 °C

**Dough resting time:** 20 minutes

**Scaling weight:** 350 g

Scale dough pieces, shape breads long or into the desired form, place with dough seam upwards in bread baskets. After 3/4 prove turn out of the mould, dust with wheat flour, cut lengthwise and bake with steam.

**Proving time:** 60 minutes at 35 °C  
and 80 % rel. humidity

**Baking temperature:** 220 °C falling to 200 °C

**Baking time:** approx. 30 minutes



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# KOMPLET Ciabatta 5

IMPROVER FOR THE PREPARATION OF AN INTERNATIONAL SPECIALITY BREAD  
KNOWN UNDER THE NAME OF CIABATTA OR CEBETA.

## Ciabatta

<b>KOMPLET Ciabatta 5</b>	0,500 kg
Wheat flour	10,000 kg
Salt	0,200 kg
Fresh yeast (dried yeast 0,070 kg)	0,200 kg
Water	approx. 7,400 kg
Olive oil	0,400 kg
<b>Total weight</b>	<b>18,700 kg</b>

**Yield:** 155 pieces

**Method:**

**Mixing time:**

**Spiral mixer:**

3 minutes slow  
+ 8 minutes fast

**Dough temperature:** approx. 24 °C

**Dough resting time:** 60 - 90 minutes  
in an oiled dough  
container

After the dough resting time, place the dough on a floured table. Sprinkle surface with flour, pin out until 2 cm thick. Divide with dough scraper into desired pieces. Place the floured pieces on boards or trays and prove. Bake after approx. 45 minutes with a little steam.

**Scaling:** approx. 120 g

**Baking temperature:** approx. 220 °C

**Baking time:** approx. 25 minutes



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# KOMPLET Ciabatta 5

IMPROVER FOR THE PREPARATION OF AN INTERNATIONAL SPECIALITY BREAD  
KNOWN UNDER THE NAME OF CIABATTA OR CEBETA.

## Olive-Feta cheese Bread de luxe

<b>KOMPLET Ciabatta 5</b>	0,500 kg
Wheat flour	10,000 kg
Olive Oil	1,000 kg
Salt	0,200 kg
Fresh yeast (dried yeast 0,100 kg)	0,300 kg
Oregano	0,025 kg
Garlic, granulated	0,010 kg
*Green Olive, without stones	3,000 kg
*Feta cheese, cubes	1,000 kg
Water	approx. 6,000 kg
<hr/>	
Total weight	22,035 kg

**Yield:** 36 pieces

### Method:

#### Mixing time:

#### Spiral mixer:

3 minutes slow + 6 minutes fast  
(+ 1 minute slow\*)

\*After mixing, incorporate the olives and the Feta cheese for 1 minute slowly.

**Dough temperature:** approx. 25 °C

**Dough resting time:** approx. 30 minutes

After the resting time, cut into pieces of 600 g. Mould the dough pieces slightly round and then shape oblong for the tins. Place in tins (20 x 10 x 7 cm), seam downward and place into the prover. After 3/4 proving, cut with scissors, sprinkle sesame seeds into the cuts and bake it with steam.

#### Proving time:

approx. 60 minutes at 35 °C  
and 80% rel. humidity

#### Baking temperature:

230 °C, falling to 200 °C

#### Baking time:

approx. 45 minutes



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# KOMPLET Ciabatta 5

IMPROVER FOR THE PREPARATION OF AN INTERNATIONAL SPECIALITY BREAD  
KNOWN UNDER THE NAME OF CIABATTA OR CEBETA.

## Tomato-Onion Focaccia

<b>KOMPLET Ciabatta 5</b>	0,500 kg
Wheat flour	10,000 kg
Olive Oil	0,800 kg
Salt	0,200 kg
Fresh yeast (dried yeast 0,070 kg)	0,200 kg
Sun dried tomatoes	1,000 kg
Onions, roasted	0,150 kg
Water	approx. 6,500 kg
<b>To sprinkle on top</b>	
Olive Oil	0,150 kg
<b>Topping</b>	
<b>KOMPLET Sesame Seeds</b>	0,500 kg
Rock salt	0,200 kg
Oregano	0,050 kg
<hr/>	
Total weight	20,250 kg

**Yield:** 12 trays

### Method:

#### Mixing time:

#### Spiral mixer:

3 minutes slow + 8 minutes fast

#### Dough temperature:

approx. 24 °C

#### Dough resting time:

approx. 20 minutes

After the resting time, cut into pieces of 1600 g (60 x 40 cm tray). Roll out and let it prove. After proving, sprinkle olive oil onto the surface, then the sesame seeds, rock salt and oregano. Cut the dough before baking (for Focaccia cut on tray in 15 pieces).

#### Proving time:

approx. 40 minutes at 35 °C  
and 80% rel. humidity

#### Baking temperature:

220 °C, falling to 200 °C

#### Baking time:

approx. 18 minutes



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# KOMPLET Ciabatta 5

IMPROVER FOR THE PREPARATION OF AN INTERNATIONAL SPECIALITY BREAD  
KNOWN UNDER THE NAME OF CIABATTA OR CEBETA.

## Multicereal Ciabatta

KOMPLET Ciabatta 5	0,500 kg
KOMPLET Kraftbread 50	2,500 kg
Wheat flour	7,500 kg
Salt	0,100 kg
Olive oil	0,400 kg
Fresh yeast (dried yeast 0,050 kg)	0,150 kg
Water	approx. 7,300 kg
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Total weight	18,450 kg

**Yield:** 205 pieces

**Method:**

**Mixing time:**

**Spiral mixer:**

3 minutes slow  
+ 8 minutes fast

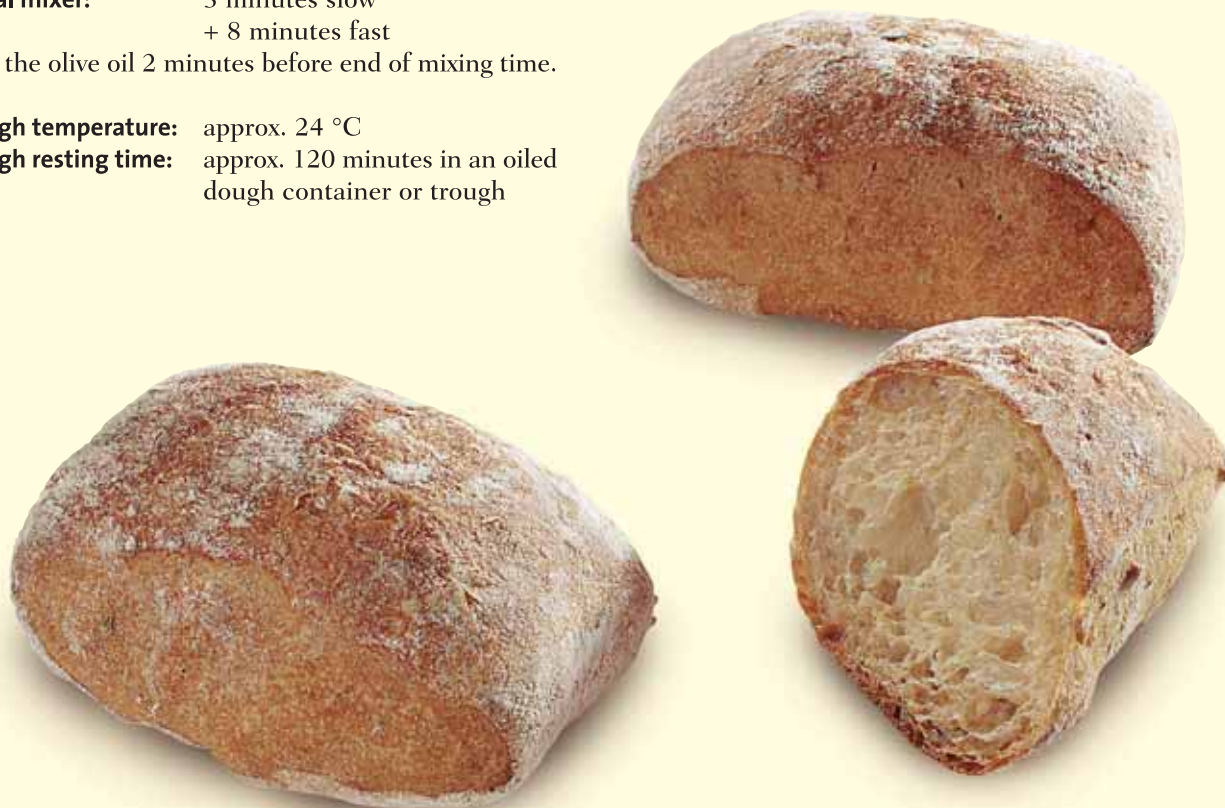
Add the olive oil 2 minutes before end of mixing time.

**Dough temperature:** approx. 24 °C

**Dough resting time:** approx. 120 minutes in an oiled  
dough container or trough

After the dough resting time, place the dough on a floured table. Sprinkle surface with flour, pin out until 2 cm thick. Divide with dough scraper into desired pieces. Place the floured pieces on boards or trays and prove. Bake after approx. 30 minutes with a little steam.

**Scaling weight:** approx. 90 g  
**Baking temperature:** approx. 220 °C  
**Baking time:** approx. 25 minutes



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# KOMPLET Wurzelbrot 20

CONCENTRATED PREMIX FOR THE PREPARATION OF WHEAT BREAD AND ROLLS WITH AN INCOMPARABLE TASTE, EXCEPTIONAL SHELF-LIFE AND A RUSTIC APPEARANCE.

## Rustic Twisted Ciabatta

KOMPLET Wurzelbrot 20	2,000 kg
Wheat flour	8,000 kg
Fresh yeast (dried yeast 0,050 kg)	0,150 kg
Water	8,000 kg

Total weight 18,150 kg

Yield: 56 pieces

### Method:

Mixing time:

Spiral mixer:

15 minutes slow  
+ 15 minutes fast

The dough must clear the side of the mixing bowl.

Dough temperature: 24 °C max.

Dough resting time: approx. 3 - 4 hr at room temp.

Place the dough into slightly oiled containers (like for Ciabatta).

After resting the dough, turn out onto a floured working table, divide into oval pieces (approx. 5 x 30 cm).

Scaling weight: approx. 320 g

Twist ends of dough pieces, dust them with flour and place them on stretchers. Bake without proving, with steam.

Baking temperature: 240 °C falling to 200 °C

Baking time: approx. 35 minutes



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# KOMPLET Wurzelbrot 20

CONCENTRATED PREMIX FOR THE PREPARATION OF WHEAT BREAD AND ROLLS WITH AN INCOMPARABLE TASTE, EXCEPTIONAL SHELF-LIFE AND A RUSTIC APPEARANCE.

## Swiss Country Bread

<b>KOMPLET Wurzelbrot 20</b>	2,000 kg
Rye flour	2,000 kg
Wheat flour	6,000 kg
Fresh yeast (dried yeast 0,100 kg)	0,300 kg
Water	7,200 kg
<hr/>	
Total weight	17,500 kg
<b>Yield:</b>	29 pieces
<b>Method:</b>	
<b>Mixing time:</b>	
<b>Spiral mixer:</b>	4 min. slow + 10 min. fast

The dough must clear the sides of the mixing bowl.

**Dough temperature:** approx. 24 °C

**Dough resting time:** 45 minutes

**Scaling weight:** 600 g

Shape dough pieces round and place with dough seam upwards in proving baskets and sprinkle with flour. After 3/4 proof, turn out of the proving baskets, cut the top and bake with steam.

**Proving time:** approx. 45 minutes at 35 °C and 80% rel. humidity

**Baking temperature:** 230 °C falling to 200 °C

**Baking time:** approx. 45 minutes



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# KOMPLET Wurzelbrot 20

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## Hot Corners

<b>KOMPLET Wurzelbrot 20</b>	2,000 kg
Wheat flour	8,000 kg
Fresh yeast (dried yeast 0,050 kg)	0,150 kg
Water	8,000 kg
Onions, roasted	0,400 kg
Chili, crushed	0,015 kg
<hr/>	
Total weight	18,565 kg

**Yield:** 206 pieces

### Method:

#### Mixing time:

#### Spiral mixer:

4 minutes slow  
+ 12 minutes fast

The dough must clear the sides of the mixing bowl.

**Dough temperature:** 24 °C max.

**Dough resting time:** approx. 90 minutes

Place the dough into slightly oiled containers (like for Ciabatta). After resting the dough, turn out onto a floured working table, divide into oval triangle shape.

**Scaling weight:** approx. 90 g

**Baking temperature:** 230 °C falling to 200 °C

**Baking time:** approx. 25 minutes



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# KOMPLET Wurzelbread 20

CONCENTRATED PREMIX FOR THE PREPARATION OF WHEAT BREAD AND ROLLS WITH AN INCOMPARABLE TASTE, EXCEPTIONAL SHELF-LIFE AND A RUSTIC APPEARANCE.

## Wurzel-Kraft Bread

KOMPLET Wurzelbrot 20	1,000 kg
KOMPLET Kraftbrot 50	2,500 kg
Wheat flour	6,500 kg
Fresh yeast (dried yeast 0,080 kg)	0,250 kg
Water	7,000 kg
<hr/>	
Total weight	17,250 kg

**Yield:** 43 pieces

**Method:**

**Mixing time:**

**Spiral mixer:** 5 minutes slow  
+ 10 minutes fast

The dough must clear the sides of the mixing bowl.

**Dough temperature:** 26 °C

**Dough resting time:** approx. 30 min.

**Scaling weight:** approx. 400 g

Scale dough pieces, shape breads round or into the desired form, place with the dough seam upwards in bread baskets dust with flour. After 3/4 proof, turn out of the mould, cut the top and bake with steam.

**Proving time:** approx. 45 minutes at 35 °C  
and 80 % rel. humidity

**Baking temperature:** 230 °C falling to 200 °C

**Baking time:** approx. 35 minutes



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