



WALDKORN[®]

THE ORIGINAL

Waldkorn[®] Deluxe

Extra **dark, delicious** and **crafted** with
passion - discover the **art of baking!**



Waldkorn[®], good taste deserves time.

WWW.WALDKORN.COM

Crafted with Passion

At **Waldkorn®**, we know that good bread takes time. That is why we allow our grains and seeds to grow and ripen until they have developed a rich, full flavor. Every loaf is made with passion and respect for craftsmanship and tradition. The result is a range of unique, traditional bread varieties with a delicious taste. Because good taste deserves time and good times deserve the best taste. Whether you want to enjoy our bread alone or with the people you love.

EXTRA DARK, EXTRA DELIGHTFUL

Waldkorn® Deluxe is an eye-catching extra dark, multigrain loaf made with wholemeal rye and wheat flour and an assorted mix of grains. Generously filled with sunflower and pumpkin seeds **Waldkorn® Deluxe** truly brings you a delicious and authentic taste experience!

PRODUCT BENEFITS

- Extra dark crumb color
- Easy to use
- Excellent processing characteristics
- Consistent baking performance
- Wide range of application possibilities

Waldkorn® Deluxe

Recipe

Waldkorn® Deluxe	0.500 kg	50 %
Wheat flour	0.500 kg	50 %
Dry yeast	0.010 kg	1 %
Water	0.580 kg	58 %

Mixing Time (spiral): 3 min. slow/7 min. fast

Dough Temperature: 26-27°C

Dough Rest: 30 min.

Scaling: 450 g

Proofing Time: 45 min.

Baking Temperature: ca. 230°C with steam
reducing the heat to 200°C after 10 min.
of baking

Baking Time: 30-35 min.



Waldkorn® Deluxe Crusty Rolls

Recipe

Waldkorn® Deluxe	0.400 kg	40 %
Wheat flour	0.600 kg	60 %
Dry yeast	0.010 kg	1 %
Margarine (optional)	0.020 kg	2 %
Water (approx.)	0.600 kg	60 %

Mixing Time (spiral): 3 min. slow/7 min. fast

Dough Temperature: 26-27°C

Dough Rest: 15 min.

Scaling: 1,800 g for 60 g rolls

Proofing Time: 45-50 min.

Baking Temperature: ca. 230°C with steam reducing the heat to 200°C when the dough pieces enter the oven. Release the steam 5 min. before end of baking.

Baking Time: 18-20 min.



Waldkorn® Deluxe Toast Bread

Recipe

Waldkorn® Deluxe	0.300 kg	30 %
Wheat flour	0.700 kg	70 %
VX 2T	0.010 kg	1 %
Dry yeast	0.015 kg	1.5 %
Margarine	0.080 kg	8 %
Sugar	0.090 kg	9 %
Salt	0.010 kg	1 %
Water (approx.)	0.600 kg	60 %

Mixing Time (spiral): 2 min. slow/8 min. fast

Dough Temperature: 25-26°C

Dough Rest: No

Scaling: Depending on tin size

Proofing Time: 40-50 min.

Baking Temperature: ca. 230°C with steam reducing the heat to 200°C after 10 min. of baking

Baking Time: 30-35 min.



Waldkorn® Deluxe Croissant

Recipe

Waldkorn® Deluxe	0.300 kg	30 %
Wheat flour	0.700 kg	70 %
Dry yeast	0.010 kg	1 %
Salt	0.010 kg	1 %
Sugar	0.050 kg	5 %
VX2-T	0.010 kg	1 %
Margarine	0.020 kg	2 %
Water (approx.)	0.550 kg	55 %

For laminating:

Goldzieh Margarine 1 kg for 4 kg dough

Mixing Time (spiral): 2 min. slow/7 min. fast

Dough Temperature: 24-25°C

Dough Rest: 10 min.

Proofing Time: 60-70 min.

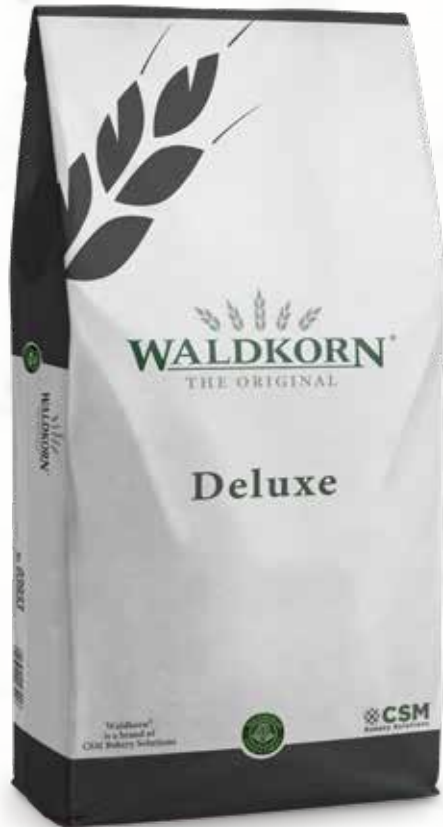
Baking Temperature: ca. 220°C with steam reducing the heat to 210°C after 5 min. of baking. Release the steam 5 min. before end of baking.

Baking Time: 16-18 min.



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For optimal topping results try our blend of assorted seeds - Waldkorn® Classic Decomix!

Discover Waldkorn®: www.waldkorn.com

Product	MDM	EAN	Storage	Weight	Sales Unit	Pallet Size
Waldkorn® Deluxe	10119179	5413321.03933.1	Store dry and cool	25 kg	Bag	750 kg
Waldkorn® Classic Decomix	10161987	5410003.20871.9	Store dry and cool	5 kg	Bag	720 kg

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connecting the world of baking®