

Bloomer Loaf (UK)



Ingredients

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Flour	100%	10000g
UK concentrate Bloomer	6,25%	625g
Fresh Yeast	4,7%	470g
Water approx.	60,63%	6063g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 24-26°C
Scale	Approx. 450 grams
Dough rest	Approx. 5 minutes
Moulding	Like normal
Final proof	Approx. 50 minutes at 36°C
Baking	Approx. 45 minutes at 220°C



For more information please contact
Sonneveld: +31 (0)78 644 25 25 or send an
e-mail to info@sonneveld.com. Our specialists
are glad to assist you.

Bakery Ingredients

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