

Brown Loaf



Ingredients

Brown Loaf

| | | |
|------------------------------|-----------|-------------|
| Wheat flour (50/50) | 100% | 10000g |
| Salt | 1,8% | 180g |
| Yeast | 2% | 200g |
| Sonplus Bruin (Brown) | 3% | 300g |
| Water approx. | 57-59% | 5700-5900g |

Working Method

| | |
|-------------------|--|
| Kneading | Mix all ingredients into a well developed dough. |
| Dough temperature | Approx. 27°C. |
| Scale | Approx. 910 grams. |
| Intermediar proof | Approx. 40 minutes and mould like loaf. |
| Final proof | Approx. 70 minutes. |
| Baking | Approx. 35-40 minutes at 240°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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