

Brown Tin Bread



Ingredients

Brown Tin Bread

Flour	50%	5000g
Wholemeal	50%	5000g
Crème Maltoson	3 %	300g
Fresh Yeast	2%	200g
Salt	1,5%	150g
Water approx.	58%	5800g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Scale	Dough pieces approx. 910 grams and rounding
Dough proof	Approx. 40 minutes
Moulding	Mould as a long loaf Place the dough pieces in baking tins
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

Sonneveld Group B.V. - Rietgorsweg 1-3 - P.O. Box 42 - 3350 AA Papendrecht - The Netherlands
Tel. +31 (0)78 644 25 25 - www.sonneveld.com - info@sonneveld.com