

## Brown Tin Bread



### Ingredients

#### Brown Tin Bread

Flour	50%	5000g
Wholemeal	50%	5000g
<b>Sonplus Bruin 'S' (brown)</b>	<b>3%</b>	<b>300g</b>
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. 50 minutes
Moulding	Mould as a long loaf Place the dough pieces into baking tins
Final proof	Approx. 90 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](mailto:info@sonneveld.com). Our specialists are glad to assist you.

#### Bakery Ingredients

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