

Brown Tin Bread (Belgian)



Ingredients

Brown Tin Bread (Belgian)

Flour	50%	5000g
Wholemeal	50%	5000g
Proson Bruin Prestige (brown)	3%	300g
Fresh Yeast	2%	200g
Salt	1,7%	170g
Water approx.	58%	5800g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 24°C
Scale	Dough pieces approx. 910 grams and rounding
Dough proof	Approx. 20 minutes
Moulding	Mould as a long loaf Place the dough pieces into baking tins
Final proof	Approx. 80 minutes
Baking	Approx. 40-45 minutes at 230°C with steam

Extra Information

Remarks	Proson Brown Prestige combines perfectly with PROSON White Bourgondy or PROSON White Royal. You can change the bread characteristics such as flavour and crumb colour using different prescription proportions (2:1 or 1:2)
---------	---



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