

Crackers



Ingredients

Crackers

Flour	50%	5000g
Vitason Licht Meergranen (multigrain light) 50%	50%	5000g
Margarine	20%	2000g
Fresh Yeast	3%	300g
Water approx.	42%	4200g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 1650 grams and fould square
Dough proof	Approx. 20 minutes
Moulding	Roll the dough pieces into slices with a thickness of approx. 2.5 mm Place the slice on baking sheets, prick through the dough and cutting 6 x 12 cm
Final proof	Approx. 20 minutes
Baking	Approx. 30 minutes at 200°C Open steam slide after 20 minutes



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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