

Dark Malt Tin Bread



Ingredients

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Flour	25%	2500g
Wholemeal	25%	2500g
Vitason Licht Meergranen (multigrain light) 50%	50 %	5000g
Bruinextra (brownextra)	5%	500g
Fresh Yeast	2,5%	250g
Water approx.	61%	6100g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 850 grams and rounding
Dough proof	Approx. 40 minutes
Moulding	Mould as a long loaf Place the dough pieces into baking tins
Final proof	Approx. 75 minutes
Baking	Approx. 35 minutes at 230°C with a bit steam



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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