

Dark Multigrain Tin Bread



Ingredients

Dark Multigrain Tin Bread

Wholemeal	50%	5000g
Flour	25%	2500g
CreationS Dark Malt	25 %	2500g
Sonplus Bruin (Brown)	3%	300g
Fresh Yeast	2,5%	250g
Salt	1,5%	150g
Water approx.	56%	5600g
Filling		
Sesame seeds	7.5%	750g
Linseed	7.5%	750g
Pumpkin seeds	5%	500g

Working Method

Kneading	Mix all the ingredients into a smooth and developed dough After kneading directly mix filling in
Dough temperature	Approx. 27°C
Scale	Dough pieces approx. 895 grams and rounding
Dough proof	Approx. 40 minutes
Moulding	Mould as a long loaf. Place the dough pieces into baking tins
Final proof	Approx. 70 minutes
Baking	Approx. 40 minutes at 240°C with a bit steam

Extra Information

Remarks	CreationS is to be dosed between 10-40%.
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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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