

Field Tin Bread



Ingredients

Field Tin Bread

Flour	75%	7500g
Vitason Korenmout (wheat malt) 25%	25%	2500g
Fresh Yeast	2.5%	250g
Water Approx.	45%	4500g
Granary	15%	1500g
Water for Granary	15%	1500g

Decoration

Rye Flakes

Working Method

Soaking	Soak Granary approx. 30 minutes in hand warm water
Mixing	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Scale	Dough pieces approx. 830 grams and rounding
Dough proof	Approx. 40 minutes
Moulding	Mould as a long loaf Decorate with Rye flakes and place the dough pieces into baking tins
Final proof	Approx. 60 minutes
Baking	Approx. 35 minutes at 240°C with 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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