

Light Multigrain Bloomer



Ingredients

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Flour	50 %	5000g
Vitason Licht Meergranen (multigrain light) 50%	50 %	5000g
Fresh Yeast	2.5 %	250g
Water approx.	55 %	5500g

Working Method

Kneading	Knead all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 450 gram and rounding
Dough proof	Approx. 40 minutes
Moulding	Mouls as a small loaf. Place the dough pieces on inserter or baking sheets
Decorating	Decorate with a mix of semolina and sesameseed (50:50)
Final proof	Approx. 75 minutes
Baking	Approx. 35 minutes at 230°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

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