

# Maize Tin Bread



## Ingredients

### Maize Tin Bread

Flour	50%	5000g
<b>Vitason Mais (maize) 50%</b>	<b>50%</b>	<b>5000g</b>
Fresh Yeast	2%	200g
Water approx.	56%	5600g
<b>Decoration:</b>		
Maize Grids	10%	1000g

## Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 900 gram and rounding
Dough proof	Approx. 40 minutes
Moulding	Mould as a long loaf. Decorate with Maize grids and place the dough pieces into baking tins
Final proof	Approx. 65 minutes
Decorating	Just before baking incise once across the length
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](mailto:info@sonneveld.com). Our specialists are glad to assist you.

### Bakery Ingredients

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