

Milk Tin Bread



Ingredients

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Flour	100%	10000g
Sonplus Melk 'S' (milk)	8%	800g
Yeast	2.3%	230g
Salt	1.5%	150g
Water approx.	55%	5500g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Scale	Dough pieces approx. 875 gram 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. 30-35 minutes at 235°C



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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