

Multi Corn Loaf



Ingredients

Multi Corn Loaf

Wholemeal	70%	7000g
<i>Sonplus Grof Volkoren (Wholemeal)</i>	10%	1000g
Fresh Yeast	3%	300g
Salt	1,5%	150g
Water approx.	50%	5000g
<i>Songraanmix (grain mix)</i>	30%	3000g
<i>Granary</i>	5%	500g
Water to soak the Granary & Songraanmix	35%	3500g
Decoration		
Sonvlokken	5%	500g

Working Method

Soaking	Soak the Granary & Songraanmix in lukewarm water for approx. 30 minutes
Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C.
Scale	Dough pieces approx. 1030 grams and rounding
Dough proof	1st dough proof approx. 15 minutes, mould after that in point shape
Dough proof	2nd dough proof approx. 20 minutes
Moulding	Mould as a long loaf
Decorating	Decorate with Sonvlokken and place the dough pieces on inserter or baking sheets
Final proof	Approx. 60 minutes
Baking	Approx. 45 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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