

Multigrain Loaf



Ingredients

Multigrain Loaf

Flour	70%	7000g
Vitason Multi 10 30%	30%	3000g
Fresh Yeast	3%	300g
Water approx.	57%	5700g
Decoration		
(Mixture of) Seeds	10%	1000g

Working Method

Mixing	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Bulk proof	Approx. 15 minutes
Scale	Dough pieces approx. 500 grams and rounding
Dough proof	Approx. 20 minutes
Moulding	Mould as a long loaf If desired decorate with (a mixture of) seeds Place the dough pieces on with rice flour prepared inserter or baking sheets
Final proof	Approx. 60 minutes
Decorating	Just before baking incise as desired
Baking	Approx. 35 minutes at 230°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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