

# Multigrain Loaf Light



## Ingredients

### Multigrain Loaf Light

Flour	50%	5000g
<b>Vitason Licht Meergranen (multigrain light) 50%</b>	<b>50%</b>	<b>5000g</b>
Yeast	2,5%	250g
Water approx.	55%	5500g

### Decoration

Maize Grids	2.5%	250g
Sesame Seed	2.5%	250g

## Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 450 grams and rounding
Dough proof	Approx. 40 minutes
Moulding	Mould as a short loaf. Place the dough pieces on a with rice flour prepared inserter or baking sheets
Final proof	Approx. 65 minutes
Baking	Approx. 35 minutes at 210°C with 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

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](http://www.sonneveld.com) - [info@sonneveld.com](mailto:info@sonneveld.com)