

Multigrain Loaf Multi 10



Ingredients

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Flour	70%	7000g
Sonmix Multi 10	30%	3000g
Fresh Yeast	3%	300g
Salt	1.5%	150g
Water approx.	58%	5800g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Scale	Dough pieces approx. 500 gram and rounding
Dough proof	Approx. 45 minutes
Moulding	Mould as a short loaf. Place the dough pieces on a with rice flour prepared inserter or baking sheets
Final proof	Approx. 60 minutes
Decorating	Incise just before baking 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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