

# Multigrain Loaf Vital Plus



## Ingredients

### Multigrain Loaf Vital Plus

Flour	75%	7500g
Sonmix Vitaplus	25%	2500g
Fresh Yeast	3%	300g
Salt	1.5%	150g
QS Croustillant	1%	100g
Water approx.	53%	5300g
<b>Decoration</b>		
Sunflower seeds	10%	1000g

## 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. 40 minutes
Moulding	Mould as a short loaf. Decorate with sunflower seeds and 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 required
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](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)

25-09-2021