

Olympic Dark Multigrain Loaf



Ingredients

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Flour	50%	5000g
<i>Vitason Donker Meergranen (multigrain dark) 50%</i>	50%	5000g
<i>Crème Maltoson</i>	3%	300g
Fresh Yeast	2%	200g
Water approx.	56%	5600g

Working Method

Kneading	Knead all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Bulk proof	Approx. 60 minutes
Scale	Dough pieces approx. 900 gram and rounding
Dough proof	Approx. 60 minutes
Moulding	Mould as a long loaf. Decorate with Rye flour and place the dough pieces on a with rice flour prepared inserter. Incise as desired
Final proof	Approx. 70 minutes
Baking	Approx. 35-40 minutes at 230°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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