

Pretzel

Ingredients

Pretzel

Flour	100%	10000g
Pork fat	10%	1000g
Fresh Yeast	3-4%	300-400g
Salt	2%	200g
Sugar	1%	100g
Sonplus Donci	0,5%	50g
Water approx.	48-55%	4800-5500g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 22-28°C
Scale	Approx. 2000 grams (20 pieces)
Dough proof	Approx. 5-15 minutes
Dividing	Divide and round up
Moulding	Mould the dough pieces into pretzels
Final proof	Approx. 30-60 minutes
Baking	Approx. 10-14 minutes at 210-240°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

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 - info@sonneveld.com