

Pumpkin Loaf (20%)



Ingredients

Pumpkin Loaf (20%)

Flour	80%	8000g
CreationS Pumpkin	20%	2000g
Fresh Yeast	3%	300g
Salt	1.5%	150g
Proson Uni-force Royal	0.7%	70g
Water approx.	55%	5500g

Working Method

Mixing	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Dividing	Dough pieces approx. 500 grams
Dough proof	Approx. 15 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
Baking	Approx. 30 minutes at 230°C

Extra Information

Variation Possibilities	CreationS premixes are to be dosed between 10% and 40%. The higher the dose, the more tender the bread, the richer the filling and the darker crumb colour
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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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