

## Sandwich Bread White (Toast)



### Ingredients

#### Sandwich Bread White (Toast)

Flour	100%	10000g
Sugar	4%	400g
<b>Sonplus Spray</b>	<b>3%</b>	<b>300g</b>
Salt	1,5%	150g
Dry Yeast	0.8-1%	80-100g
<b>Crumb Soft</b>	<b>0.75%</b>	<b>75g</b>
<b>Sonplus Toast Export</b>	<b>0.35%</b>	<b>35g</b>
Water approx.	55%	5500g

### Working Method

Mixing	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Scale	Dough pieces approx. 800 grams and rounding
Dough proof	Approx. 5-10 minutes
Moulding	Mould as a long loaf Place the dough pieces into baking tinstin bread
Final proof	Approx. 70-80 minutes
Baking	Approx. 30 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)

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