

# Soft Light Multigrain Buns



## Ingredients

### Soft Light Multigrain Buns

Flour	50 %	5000g
<i>Vitason Licht Meergranen (multigrain light) 50%</i>	50 %	5000g
<i>Sonplus Luxe (Luxury)</i>	10 %	1000g
Fresh Yeast	6 %	500g
Water approx.	55%	5500g

## Working Method

Kneading	Knead all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 1650 gram (30 pieces)
Dough proof	Approx. 10 minutes
Dividing	Divide and round up
Decorating	Decorate as desired
Final proof	Approx. 75 minutes
Baking	Approx. 9 minutes at 260°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

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