

## Soft White Buns



### Ingredients

#### Soft White Buns

Flour	100%	10000g
Sonplus Luxe 'R' (Luxury)	15%	1500g
Fresh Yeast	6%	600g
Salt	1.5%	150g
Water Approx.	54%	5400g

### Working Method

Mixing	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 1700 gram (30 pieces)
Dough proof	Approx. 15 minutes
Dividing	Divide and round up Place the dough pieces on baking sheets
Final proof	Approx. 80 minutes
Baking	Approx. 9 minutes at 260°-270°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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