

Soft White Buns Topline



Ingredients

Soft White Buns Topline

Flour	100%	16000g
<i>Proson Top Line CL</i>	6%	960g
Fresh Yeast	2%	320g
Salt	1,5%	240g
Water approx.	56%	8960g

Working Method

Kneading	Knead all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Scale	Approx. 1600 grams (60 pieces) and rounding
Dough proof	Approx. 10 minutes
Moulding	Divide and round up and place dough pieces on baking slides
Final proof	Approx. 70 minutes
Baking	Approx. 10 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. Our specialists
are glad to assist you.

Bakery Ingredients

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