

# Sunflower Farmers Tin Bread



## Ingredients

### Sunflower Farmers Tin Bread

Flour	80%	8000g
CreationS Sunflower	20%	2000g
Salt	1,8%	180g
Fresh Yeast	2,5 %	250g
Proson Wit Royal (white)	3%	300g
Water approx.	53 %	5300g
<b>Decoration</b>		
Sunflower Seed	5%	500g

## Working Method

Kneading	Knead all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 900 gram
Dough proof	Approx. 35 minutes
Moulding	Shape as tin bread
Decorating	With Sunflower seeds
Final proof	Approx. 60 minutes and slicing before baking
Baking	Approx. 35 minutes at 230°C, with steam
Baking in rotation oven	Approx. 35 minutes at 210°C

## Extra Information

Variation Possibilities	Creations premixes are to be dosed between 10% and 40%. The higher the dosage, the more tender the bread, the richer the filling and the darker the crumb color.
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For more information please contact  
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e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists  
are glad to assist you.

### Bakery Ingredients

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