

# White Tin Bread



## Ingredients

### White Tin Bread

|                               |           |             |
|-------------------------------|-----------|-------------|
| Flour                         | 100%      | 10000g      |
| Shortening                    | 4%        | 400g        |
| Fresh Yeast                   | 3%        | 300g        |
| Sugar                         | 2%        | 200g        |
| Salt                          | 1.5%      | 150g        |
| <i>Sonplus Scorpison V2-1</i> | <i>1%</i> | <i>100g</i> |
| Water approx.                 | 57%       | 5700g       |

## 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. 15 minutes  |
| Moulding          | Mould as a long loaf<br>Place the dough pieces into baking tins |
| Final proof       | Approx. 70 minutes  |
| Baking            | Approx. 35 minutes at 230°C                                     |



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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