

Vitason Multigrain Light Loaf



Ingredients

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Flour	50%	5000g
Vitason Licht Meergranen (multigrain light) 50%	50%	5000g
Fresh Yeast	2,5%	250g
Water ca.	55%	5500g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26-28°C
Scale	Dough pieces approx. 455 grams and rounding
Dough proof	Approx. 15 minutes
Moulding	Mould as a short loaf Decorate with a mix of maize grits and sesame seeds (50:50) Place the dough pieces on a with rice flour prepared inserter or baking sheets
Final proof	Ca. 75 minutes
Baking	Ca. 35 minutes at 230°C with steam



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

Sonneveld Group B.V. - Rietgorsweg 1-3 - P.O. Box 42 - 3350 AA Papendrecht - The Netherlands
Tel. +31 (0)78 644 25 25 - www.sonneveld.com - info@sonneveld.com