

Wheat Maize Tin Bread



Ingredients

Wheat Maize Tin Bread

Wholemeal	50 %	5000g
Vitason Mais (maize) 50%	50 %	5000g
Fresh Yeast	2.5 %	250g
Water approx.	60 %	6000g
Decoration		
Mais grids	2.5%	250g
Wheat Bran	2.5%	250g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 910 grams and rounding
Dough proof	Approx. 40 minutes
Moulding	Mould as a long loaf, decorate with mixture of semolina and wheat bran. Place the dough pieces into baking tins
Final proof	Approx. 70 minutes
Decorating	Approx. 10 before baking cut the bread with scissors
Baking	Approx. 40 minutes at 230°C with steam
Baking in rotation oven	Approx. 40 minutes at 210°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

01-12-2020