

White Bloomer



Ingredients

White Bloomer

Flour	100%	10000g
QS Witte Mik (White Bread)	4%	400g
Fresh Yeast	2%	200g
Salt	1,5%	150g
Water approx.	55%	5500g

Working Method

Kneading	Knead all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Scale	Dough pieces approx. 900 gram and rounding
Dough proof	Approx. 45 minutes
Moulding	Mould as a long loaf. Place the dough pieces on inserter
Final proof	Approx. 60 minutes
Baking	Approx. 35 minutes at 235°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

10-05-2021