

# White Tin Bread



## Ingredients

### White Tin Bread

Flour	100 %	10000g
<i>Crème Sonnomel</i>	3%	<b>300g</b>
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. 40 minutes
Moulding	Mould as a long loaf. Place the dough pieces into baking tins
Final proof	Approx. 70 minutes
Baking	Approx. 30-35 minutes at 235°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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