

White Tin Bread



Ingredients

White Tin Bread

Flour	100%	10000g
<i>Crème de Luxe</i>	4-5%	400-500g
Salt	1.5%	150g
Fresh Yeast	2%	200g
Water Approx.	55%	5500g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Scale	Dough pieces approx. 900 grams and rounding
Dough proof	Approx. 25 minutes
Moulding	Mould as a long loaf Place the dough pieces into baking tins
Final proof	Approx. 70 minutes
Baking	Approx. 40 minutes at 240°C After approx. 30 minutes 230°C and open the steam slide



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