

White Tin Bread



Ingredients

White Tin Bread

Flour	100%	10000g
Salt	1.8%	180g
Yeast	2%	200g
Proson Wit Royal (white)	3%	300g
Water Approx.	55%	5500g

Working Method

Baking	Approx. 30-35 minutes at 235°C
Kneading	Mix all ingredients into a well developed dough
Dough temperature	Approx. 27°C
Scale	Approx. 900 grams
Bowl proof	Approx. 40 minutes
Moulding	Mould as a tin bread
Final proof	Approx. 70 minutes



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

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