

White Tin Bread



Ingredients

White Tin Bread

Flour	100%	10000g
Fresh Yeast	3%	300g
Sugar	2%	200g
Salt	1.5%	150g
Sonplus Scorpison V2-1	1%	100g
Crumb Soft	1%	100g
Water approx.	57%	5700g

Working Method

Mixing	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Scale	Dough pieces approx. 800 grams and rounding
Dough proof	Approx. 15 minutes
Moulding	Mould as a long loaf Place the dough pieces into baking tins
Final proof	Approx. 70 minutes
Baking	Approx. 35 minutes at 230°C



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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