

## White Tin Bread



### Ingredients

#### White Tin Bread

|                   |           |             |
|-------------------|-----------|-------------|
| Flour             | 100%      | 10000g      |
| Fresh Yeast       | 2%        | 200g        |
| Salt              | 1,5%      | 150g        |
| <b>Sonplus CL</b> | <b>1%</b> | <b>100g</b> |
| 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 minuten  |
| Moulding          | Mould as a long loaf. Place the dough pieces into baking tins |
| Final proof       | Approx. 70 minuten  |
| Baking            | Approx. 30-35 minutes at 235°C                                |



For more information please contact Sonneveld: +31 (0)78 644 25 25 or send an e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists are glad to assist you.

#### Bakery Ingredients

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