

## White Tin Bread (Extra Soft)



### Ingredients

#### White Tin Bread (Extra Soft)

Flour	100%	10000g
<i>Crème Supersoft</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  
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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