

White Tin Bread (Frozen Dough Process)



Ingredients

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Flour	100%	10000g
<i>Proson Wit Royal (white)</i>	3%	300g
Fresh Yeast	2%	200g
Salt	1,5%	150g
<i>Proson Freeze</i>	0,5 - 1%	50 - 100g
Water approx.	53-55%	5300-5500g

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. 20 minutes
Moulding	Mould as a long loaf. Place the dough pieces into baking tins
Freeze	Freeze as soon as possible
Heating	Through dough retarding cabinet: Put the dough in the dough retarding process cabinet a day before baking. Turn on the big bread program of the cabinet Through the zero cabinet: Put the dough in the zero cabinet a day before baking. Warm up the dough gradually. Beware of the dehydrating
Baking	Approx. 35 minutes at 235°C

Extra Information

Remarks	Dough store time maximal around 8 weeks
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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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