

White Tin Bread - Milkpowder



Ingredients

White Tin Bread - Milkpowder

Flour	100%	10000g
Skimmed milkpowder	4%	400g
Fresh Yeast	3%	300g
Shortening	2%	200g
Sugar	2%	200g
Salt	1.5%	150g
Sonplus Scorpison V2-1	1%	100g
Water approx.	57%	5700g

Working Method

Mixing	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Dividing	Dough pieces approx. 800 grams and rounding
Dough proof	Approx. 15 minutes
Moulding	Mould as a long loaf Place the dough pieces into toast baking tins
Final proof	Approx. 70 minutes
Processing	Just before baking place lids on the baking tins
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

Sonneveld Group B.V. - Rietgorsweg 1-3 - P.O. Box 42 - 3350 AA Papendrecht - The Netherlands
Tel. +31 (0)78 644 25 25 - www.sonneveld.com - info@sonneveld.com