

White Tin Bread Sonextra Sustain



Ingredients

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Flour	100%	10000g
Sourdough Sustain	20%	2000g
Fresh Yeast	3%	300g
Salt	2%	200g
Sonplus Scorpison V2-1	1%	100g
Water approx.	40-45%	4000-4500g

Sourdough Sustain

Old White Bread (shredded)	100%	1000g
Sonextra Sustain	3.8%	38g
Water approx.	115%	1150g

Working Method

Method	Sourdough fermentation: Mix the old bread (shredded), Sonextra Sustain and water Heat the sourdough to 30°C and stir for 12 hours by 30°C Leave the sourdough to cool to 4°C, until use
Kneading	After these 12 hour, or later, mix all ingredients into a well developed dough
Dough temperature	Approx. 27°C
Scale	Dough pieces approx. 800 grams and rounding
Dough proof	Approx. 20 minutes
Moulding	Mould as a long loaf and place the dough pieces into (toast) baking tins
Final proof	Approx. 70-80 minutes
Baking	Approx. 30-35 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