

# White Tin Bread Sonlution



## Ingredients

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Flour	100%	16000g
Fresh Yeast	2%	320g
Salt	1,36%	218g
Sonlution White	1%	160g
Water approx.	55%	8800g

## Working Method

Kneading	Knead all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Scale	Doug 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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