

White Tin Bread with QS Supersoft



Ingredients

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Flour	100%	10000g
QS Supersoft	2%	200g
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. 26°C
Scale	Dough pieces approx. 900 gram and moulding
Dough proof	Approx. 40 minutes
Moulding	Mould as a long loaf and place the dough pieces in baking tins
Final proof	Approx. 60 minutes, incise if desired
Baking	Approx. 35 minutes at 235°C with steam



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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