

White Toast Bread (FermenSon Prestige)



Ingredients

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Flour	100%	16000g
Fresh Yeast	2,5%	400g
FermenSon Prestige	2%	320g
Shortening CL	1%	160g
Salt	1,23%	197g
Water approx.	62%	9920g

Working Method

Kneading	Knead all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Scale	Doug pieces approx. 910 grams and rounding
Dough proof	Approx. 5 minutes
Moulding	Mould as a long loaf. Place the dough pieces into toast baking tins
Final proof	Approx. 60-70 minutes
Baking	Approx. 30 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

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