

## White Toast Bread (FermenSon Prestige)



### Ingredients

#### White Toast Bread (FermenSon Prestige)

|                           |           |             |
|---------------------------|-----------|-------------|
| Flour                     | 100%      | 16000g      |
| Fresh Yeast               | 2,5%      | 400g        |
| <b>FermenSon Prestige</b> | <b>2%</b> | <b>320g</b> |
| 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](mailto:info@sonneveld.com). Our specialists are glad to assist you.

#### Bakery Ingredients

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