

# Wholemeal Bloomer



## Ingredients

### Wholemeal Bloomer

Wholemeal	100%	10000g
<i>Sonplus Grof Volkoren (Wholemeal)</i>	5%	500g
Fresh Yeast	2%	200g
Salt	1,5%	150g
Water approx.	63-65%	6300-6500g

## Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Scale	Dough pieces approx. 900 grams and rounding
Dough proof	Approx. 40 minutes
Moulding	Mould as a long loaf Place the dough pieces on a with rice flour prepared inserter or baking sheets
Final proof	Approx. 70 minutes
Decorating	Just before baking sprinkle with rye flour and incise as desired
Baking	Approx. 40 minutes at 240°C with some steam.



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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