

Wholemeal Bloomer (Norway)



Ingredients

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Wholemeal	47%	4700g
Rye flour	12%	1200g
Flour	41%	4100g
Fresh Yeast	2,5%	250g
Salt	1,8%	180g
<i>Proson Uni-force Royal</i>	<i>0,6%</i>	<i>60g</i>
Oil (rape)	1,8%	180g
Water approx.	58-59%	5800-5900g

Working Method

Kneading	Mix all ingredients into a well developed dough
Dough temperature	Approx. 28°C
Bulk proof	Approx. 15 minutes
Scale	Dough pieces approx. 600 grams and rounding
Dough proof	Approx. 15 minutes
Moulding	Mould as a long loaf Place the dough pieces on a with rice flour prepared inserter or baking sheets
Final proof	Approx. 60 minutes
Decorating	Just before baking incise as desired
Baking	Approx. 30 minutes at 220°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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