

# Wholemeal Maïze Sugar Loaf

## Ingredients

---

### Wholemeal Maïze Sugar Loaf

Wholemeal	50%	5000g
<i>Vitason Mais (maize) 50%</i>	<i>50%</i>	<i>5000g</i>
Fresh Yeast	6%	600g
<i>Sonplus Grof Volkoren (Wholemeal)</i>	<i>3%</i>	<i>300g</i>
Water approx.	60%	6000g

### Filling

Sugar Nibs P4	40%	4000g
---------------	-----	-------

### Decoration

Mais Grids	5%	500g
Wheat Bran	5%	500g

## Working Method

---

Kneading	Mix all ingredients slowly in a period of 8 minutes, after that knead it to a smooth and well developed dough. After kneading directly mix filling in
Dough temperature	Approx. 26°C.
Scale	Dough pieces approx. 910 gram, pointed model
Dough proof	Approx. 40 minutes
Moulding	Mould as a long loaf. Place the dough pieces on baking sheets
Decorating	Decorate with mixture of mais grids and wheat bran
Final proof	Approx. 70 minutes, incise prior to baking
Baking	Approx. 40 minutes at 240°C. with 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

Sonneveld Group B.V. - Rietgorsweg 1-3 - P.O. Box 42 - 3350 AA Papendrecht - The Netherlands  
Tel. +31 (0)78 644 25 25 - [www.sonneveld.com](http://www.sonneveld.com) - [info@sonneveld.com](mailto:info@sonneveld.com)