

# Wholemeal Tin Bread



## Ingredients

### Wholemeal Tin Bread

Wholemeal flour	100%	10000g
<i>Proson Volkoren (wholemeal)</i>	4-8 %	<b>400-800g</b>
Fresh Yeast	2%	200g
Salt	1,5%	150g
Water approx.	65%	6500g

## Working Method

Kneading	Knead all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Scale	Dough pieces approx. 950 gram and rounding
Dough proof	Approx. 40 minutes
Moulding	Mould as a long loaf. Place the dough pieces into banking tins
Final proof	Approx. 70 minutes
Baking	Approx. 40 minutes at 240°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

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)