

Wholemeal Tin Bread (Extra Malt)



Ingredients

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Wholemeal	100%	10000g
Sonplus Grof Volkoren (Wholemeal)	4%	400g
Fresh Yeast	2%	200g
Salt	1,5%	180g
Sonextra Bruin (Sonextra brown)	0,5%	50g
Water approx.	64%	6400g

Working Method

Kneading	Knead all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Scale	Dough pieces approx. 940 gram
Dough proof	Approx. 40 minutes
Moulding	Mould as a long loaf. Place the dough pieces into baking 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. Our specialists are glad to assist you.

Bakery Ingredients

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