

# Wholemeal Tin Bread with Broken Wheat



## Ingredients

### Wholemeal Tin Bread with Broken Wheat

Wholemeal	70%	7000g
QS Donker Volkoren (Dark Wholemeal)	12%	1200g
Fresh Yeast	2%	200g
Salt	1,5%	150g
Water Approx.	37%	6700g
Broken Wheat	30%	3000g
Water to soak the broken wheat	30%	3000g

## Working Method

Soaking	Soak the broken wheat for approx. 12 hours in lukewarm soak water.
Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Scale	Dough pieces approx. 925 grams and rounding
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](mailto:info@sonneveld.com). Our specialists are glad to assist you.

### Bakery Ingredients

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