



### **Dosage:**

5%

### **Recipe:**

#### **Ciabatta's**

Flour (High protein)	100%	10000g
Water approx.	70%	7000g
Fresh yeast	2%	200g
Salt	1.8%	180g
Sunflower oil	2%	200g
Sonplus Ciabatta 5%	5%	500g

### **Shelf-life:**

12 months

### **Packing:**

Sonplus Ciabatta (5%) is available in bags of 20 kg.

## **Sonplus Ciabatta 5%**

***Bread improver in powder form for the preparation of ciabatta.***

Excellent bread improver in powder form for the preparation of ciabatta with a dosage of 5% on flour weight. Sonplus Ciabatta is very tolerant. Ciabatta's baked with Sonplus Ciabatta 5% have an authentic coarse crumb structure. The taste is excellent due to the wheat sourdough.

Sonplus bread improvers give your end products good baking ability, structure and softness. Moreover, bread improvers from the Sonplus range are suitable for all processes, including dough retarding or frozen dough processes.

Sonplus products are characterised by high process tolerance and are excellent in correcting fluctuations in flour quality. Sonplus helps you prepare bread products with good consistency, an attractive crust colour and a high degree of softness.

### **Advantages: Sonplus Ciabatta 5%**

- Nice taste due to sourdough
- Artisan crust properties
- Coarse and open structure

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.