

White Tin Bread (Topline)



Ingredients

White Tin Bread (Topline)

Flour	100%	16000g
Proson Top Line CL	3%	480g
Fresh Yeast	2%	320g
Salt	1,5%	240g
Water approx.	58%	9280g

Working Method

Kneading	Knead all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Scale	Dough pieces approx. 900 gram 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. 30-35 minutes at 235°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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