



Pastry & Sweet treats/Soft Dough Products

# Blueberry & vanilla coffeeloaf

Product code: 200330



Blueberry and vanilla filled coffeeloaf

## Raw dough

Defrost overnight in refrigerating room (+4°C) or for 1 hour in room temperature. Place the products in proofing cabin for 50-60 min (+35-37 °C, r.H. 70 %). Bake at 160-175 °C for 15-20 min. NOTE! Baking times and temperatures are guidelines depending on the oven. Baked product weighs about 325g.

## Ingredients

WHEAT flour, water, sugar, vegetable oil (palm, rapeseed), yeast, blueberry 2%, EGG powder, modified potato starch, WHEAT GLUTEN, cardamom, salt, WHEY powder (MILK), glucose fructose syrup, hardened vegetable fat (coconut), maize starch, MILK protein, thickeners (E440, E460, E451, E339, E450, E401, E516), emulsifier (E472e), flavours, colour (E160a), flour treatment agent (E300). May contain traces of almond, pistachio, pecan nut.

<b>EAN</b>	6416577601344
<b>Weight pr. piece</b>	360 g
<b>Pieces pr. carton</b>	28
<b>Shelf life:</b>	365 days
<b>Storage:</b>	Storage at -18°C or colder
<b>Country of origin:</b>	EE

## Nutritional information pr. 100 g.

Energy	1199kJ
Kcal	284kcal
Fat	6.1g
- of which saturates	2.5g
Carbohydrate	48g
- of which sugars	13g
Fibre	3.3g
Protein	7.3g
Salt	0.1g



See more details, inspiration and recipes online:  
<http://www.lantmannen-unibake.com/Products/pastry/soft-dough-products/bonjour-blabarvaniljlangd-28x360g/>