



Bread/Bun

Balder

Product code: 4447



This rustic portion bread is baked with sourdough which is the authentic, original and natural way to achieve high-quality baked goods with a superior taste. The dough is then baked in a scorching hot stone oven for a high-quality bake that delivers superior taste, texture and visual appearance. The additional moisture inside the bread also increases its shelf life. This bread is part of our easy-to-use product range that combines convenience with the tempting aroma of fresh baking. Waste is minimised as you only bake what you need.

Thaw & Bake

Defrost for 20-30minutes in room temperature. Preheat oven to 200 °C and bake for 9-11 min. NOTE! Baking times and temperatures are guidelines depending on the oven. Weight of the baked product approximately approx. 105 g.

Ingredients

WHEAT flour, water, RYE sourdough [RYE flour, water], iodized salt, yeast. May contain traces of egg, soy, milk, almonds, hazelnuts, walnuts, sesame seeds.

EAN 7391288444703
Weight pr. piece 110 g
Pieces pr. carton 50
Cartons pr. pallet 16
Shelf life: 365 days
Storage: Temperature max C°-18,
Temperature min C°-25
Country of origin: PL

Nutritional information pr. 100 g.

Energy	943kJ
Kcal	222kcal
Fat	1.2g
- of which saturates	0.3g
Carbohydrate	44g
- of which sugars	0.4g
Fibre	2.2g
Protein	7.5g
Salt	1.5g
Sodium	0.6g
Lactose	0.01%