



Bread/Bun

Bonjour Oat roll 120x90 g

Product code: 216123



Wheat bread topped with oat flakes.

Raw dough

Thaw over night in cold room (2-4 °C) or 1 hour under plastic cover in room temperature. Proof 50-60 minutes in proofing cabinet (35-37 °C, r.H. 70%). Warm oven to 220°C. Put the breads in the oven and steam for a few seconds. Lower the temperature to 180°C and bake for 12-14 minutes.

Ingredients

WHEAT flour, water, RYE flour, syrup, OAT flour 3,5%, yeast, OAT grit 2%, WHEAT GLUTEN, vegetable oil (palm, rapeseed), salt, cacao, emulsifiers (E471, E472e), potato starch, sugar, BARLEY malt flour, enzymes, flavouring, flour treatment agent (E300). May contain traces of milk, egg, almond.

EAN 06416577010351
Weight pr. piece 90 g
Pieces pr. carton 120
Cartons pr. pallet 32
Shelf life: 180 days
Storage: Storage at -18°C or colder.
Country of origin: EE

Nutritional information pr. 100 g.

Energy	1063kJ
Kcal	253kcal
Fat	3.1g
- of which saturates	0.8g
Carbohydrate	45g
- of which sugars	3.4g
Fibre	3.6g
Protein	9.1g
Salt	0.95g
Sodium	0.38g



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/Products/Bread/Buns/bonjour-oat-roll-120x90-g2/>