



Bread/Baguette



Batard with durum

Product code: 215129

Prebaked batard with durum and inspiration from Italy.

Thaw & Bake

Thaw the bread for approx. 20 minutes. Bake in 180C approx. 9-11 minutes.

Ingredients

Water, WHEAT flour, durum WHEAT flour* (24%), salt, sugar, WHEATGLUTEN, yeast, sourdought (RYE), flour treatment agents (E300), malt flour (BARLEY)

*From Gotland

EAN	7315060151290
Weight pr. piece	110 g
Pieces pr. carton	60
Cartons pr. pallet	20
Shelf life:	365 days
Storage:	Store at -18 ° C or colder.
Country of origin:	SE

Nutritional information pr. 100 g.

Energy	991kJ
Kcal	234kcal
Fat	1.4g
- of which saturates	0.2g
Carbohydrate	46g
- of which sugars	1.4g
Fibre	2.4g
Protein	8.4g
Salt	1.7g
Sodium	0.68g



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/Products/Bread/baguettes/batard-with-durum/>