



Bread/Baguette



Minibaguette cheese

Product code: 200001

White minibaguette with tasty cheese.

Raw dough

Defrost overnight in refrigerating room (+4°C) or for 1 hour in room temperature. Place the bread in proofing cabin for 45–60 minutes (+35–37°C, appr. 70% moisture). Preheat oven to 220°C. Put the bread in the oven and steam for a few seconds. Lower the temperature of 180–200 °C and bake for 15–18 min.

Ingredients

WHEAT flour, water, CHEESE powder 5,5%, yeast, WHEY powder (from MILK), dried WHEAT sour dough, salt, WHEAT gluten, vegetable oil and fat (palm, rapeseed), BARLEY malt, emulsifier (E472e), arom, flour treatment agent (E300). May contain traces of walnut.

EAN	17391288111305
Weight pr. piece	80 g
Pieces pr. carton	125
Cartons pr. pallet	45
Shelf life:	252 days
Storage:	Storage at -18°C or colder.
Country of origin:	EE

Nutritional information pr. 100 g.

Energy	1131kJ
Kcal	268kcal
Fat	4.7g
- of which saturates	2g
Carbohydrate	44g
- of which sugars	0.4g
Fibre	2.8g
Protein	11g
Salt	1.4g
Sodium	0.56g

