



Bread/Ciabatta

Ciabatta grains

Product code: 4430



A bit rougher ciabatta baked with rye wheat flour. Nice texture and clear-cut rusk.

Thaw & Bake

Defrost for 20-30 minutes in room temperature. Preheat oven to 200 °C and bake for 7-9 min. NOTE! Baking times and temperatures are guidelines depending on the oven. Weight of the baked product approximately approx. 70 g.

Ingredients

No list

EAN	17391288443000
Weight pr. piece	90 g
Pieces pr. carton	40
Cartons pr. pallet	24
Shelf life:	549 days
Storage:	Storage at -18°C or colder
Country of origin:	LT

Nutritional information pr. 100 g.

Energy	1040kJ
Kcal	245kcal
Fat	10g
- of which saturates	0.2g
Carbohydrate	49g
- of which sugars	0.4g
Fibre	2.6g
Protein	8.5g
Salt	0.7g



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/Products/Bread/ciabatta/rough-ciabatta/>