



Bread/Ambient / Fresh bread

# Sliced Levain loaf

Product code: 215724



Sliced rustic light sourdough bread baked with durum wheat, fresh rye and wheat sourdough, sea salt.

## Thaw & Serve

Thaw at room temperature in its packaging for about 2-4 hours.

## Ingredients

WHEAT flour, water, WHEAT sourdough [WHEAT flour, water], RYE sourdough [water, RYE flour], DURUM WHEAT flour, seasalt, WHEAT GLUTEN, BARLEY malt, yeast, rapeseed oil, flour treatment agent (E300). May contain traces of milk.

**EAN** 7315060157247  
**Weight pr. piece** 1250 g  
**Pieces pr. carton** 4  
**Cartons pr. pallet** 32  
**Shelf life:** 360 days in unbroken freeze chain.  
**Storage:** Store at **-18°C or colder.**  
**Country of origin:** SE

## Nutritional information pr. 100 g.

Energy	1032kJ
Kcal	242kcal
Fat	1.6g
- of which saturates	0.2g
Carbohydrate	48g
- of which sugars	0.8g
Fibre	2.5g
Protein	8.5g
Salt	1.2g
Sodium	0.48g



See more details, inspiration and recipes online:  
<https://www.lantmannen-unibake.com/Products/Bread/fresh-bread/sliced-levain-loaf/>