



Bread/Loaf

Carrot bread

Product code: 2193



Tasty bread with filling flavour of carrots, honey and sunflowerseeds.

Raw dough

Defrost overnight in refrigerating room (+4°C) or for 2-3 hours in room temperature. Place the bread in proofing cabin for 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 23-26 min.

Ingredients

WHEAT flour, carrot 21,5%, water, wholemeal RYE flour 6%, yeast, sunflower seeds 3%, carrot juice 1,5%, honey 1,5%, vegetable oil (rapeseed), dried WHEAT sour dough, salt, parsley, WHEAT GLUTEN, emulsifier (E472e), flour treatment agent (E300). May contain traces of milk, walnut.

EAN	17391288219308
Weight pr. piece	440 g
Pieces pr. carton	23
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	994kJ
Kcal	236kcal
Fat	4.5g
- of which saturates	0.5g
Carbohydrate	39g
- of which sugars	1g
Fibre	3.5g
Protein	8g
Salt	1.3g
Sodium	0.52g

