



Bread/Loaf



Classic Hungarian bread

Product code: 4533

Rustic bread with delicate rusk. Baked with rye-sourdough.

Thaw & Bake

Thaw for 90-120 minutes in room temperature.
Bake for 17-20 minutes in 180 °C. Note! Baking time and temperature are indicative values dependent on the oven. Weight of the baked product approximately 420 g.

Ingredients

WHEAT flour, RYE flour, water, RYE sourdough [RYE flour, water], corn flour, yeast, salt, vegetable oil (rapeseed), caraway, fennel, coriander. May contain traces of egg, milk, soy and sesame seeds.

EAN	17391288453306
Weight pr. piece	450 g
Pieces pr. carton	18
Cartons pr. pallet	16
Shelf life:	549 days
Storage:	Storage at -18°C or colder
Country of origin:	LT

Nutritional information pr. 100 g.

Energy	1003kJ
Kcal	240kcal
Fat	0.9g
- of which saturates	0.1g
Carbohydrate	49g
- of which sugars	0.4g
Fibre	3.9g
Protein	6.6g
Salt	0.5g



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