

Farmers bread with wholegrain

Product code: 201117



Stoneoven baked loaf with wholegrain and sourdough of wheat.

Thaw & Bake

Thaw the bread. Bake in 230°C, 4-6 minutes.

EAN	7020712019902
Weight pr. piece	700 g
Pieces pr. bag	1
Pieces pr. carton	9
Cartons pr. pallet	24
Shelf life:	365 days
Storage:	-18°C or colder
Country of origin:	NO

Nutritional information pr. 100 g.

Energy	927kJ
Kcal	225kcal
Fat	1.7g
- of which saturates	0.4g
Carbohydrate	38.7g
- of which sugars	1g
Fibre	5.7g
Protein	9.7g
Salt	0.9g

Ingredients

Water, **wheat** flour, wholemeal **wheat** flour (22,4%), wholemeal **rye** flour (11,8%), what sourdough, **wheat** gluten, salt, roasted malted **barley** flour, yeast, dried **wheat** sourdough, emulsifier (E471, E472e), malted **wheat** flour, flour treatment agent (E300), enzyme (amylase, hemicellulase). May contain traces of milk, soy, almonds, sesame.

