



Bread/Loaf

Grann Wholemeal

Product code: 5129



A large and beautiful rustic stone oven baked sourdough bread with a lot of flavor. Contains no E-substances. A really generous bread for the large family, party or buffet table.

Thaw & Bake

Thaw at room temperature in it's packaging for about 4-5 hours. Bake at 210 degrees for about 5 - 7 min. Let the product cool for 20 - 30 min afterwards. The temperature can vary between different ovens.

Ingredients

Wheat flour, water, **rye** sourdough (whole grain **rye** flour *, water, malt flour of **barley**), **wheat** sourdough (**wheat** flour, water, **wheat** gluten, malt flour of **barley**), **rye** flour, sunflower seeds, flaxseed yellow, flaxseed brown, whole grain **rye** flour *, sea salt, yeast syrup, malt extract (**barley**), **wheat** gluten, caraway, dextrose, rapeseed oil, malt flour of **barley** .May contain traces of milk.* The percentage of whole grains is 5%, which corresponds to 53% of the dry weight

EAN	7315060051293
Weight pr. piece	1200 g
Pieces pr. carton	6
Cartons pr. pallet	20
Shelf life:	365 days
Storage:	Store at -18 °C or colder.
Country of origin:	SE

Nutritional information pr. 100 g.

Energy	1101kJ
Kcal	259kcal
Fat	5.31g
- of which saturates	0.52g
Carbohydrate	42.26g
- of which sugars	1.24g
Fibre	4.69g
Protein	8.63g
Salt	1.59g