



Bread/Loaf

Greek Loaf

Product code: 2180



White and tasty loaf baked with firmer durumwheat flour.

Raw dough

Thaw overnight in cold room (approx. 4 °C) or 2–3 hours in room temperature. Proof approx. 60 minutes in proofing cabinet ((35–37 °C, r.H. 70%). Warm oven to 220°C. Put the breads in the oven and steam for a few seconds. Lower the temperature to 180–200°C and bake for 23–26 minutes.

Ingredients

WHEAT flour, water, DURUMWHEAT flour, yeast, WHEAT GLUTEN, dried WHEAT sourdough, salt, vegetable oil (rapeseed), BARLEY malt, RYE sourdough [water, RYE], fructose, emulsifier (E472e), flour treatment agent (E300). May contain traces of milk, walnut.

EAN	17391288218004
Weight pr. piece	600 g
Pieces pr. carton	17
Cartons pr. pallet	45
Shelf life:	365 days
Storage:	Storage at –18 °C or colder.
Country of origin:	EE

Nutritional information pr. 100 g.

Energy	926kJ
Kcal	219kcal
Fat	2.1g
- of which saturates	0.3g
Carbohydrate	40g
- of which sugars	0.1g
Fibre	3.1g
Protein	8.6g
Salt	1g
Sodium	0.4g

