



Bread/Loaf

Långfranska

Product code: 2150



Classic French with tasteful and rich sourdough aroma.

Raw dough

Defrost overnight in refrigerating room (+4°C) or for 2-3 hours in room temperature. Place the bread in proofing cabin for approx. 60 minutes (+35-37 °C, appr. 70 % moisture). Preheat oven to 180 - 200°C and bake for 23-26 min.

Ingredients

WHEAT flour, water, yeast, dried WHEAT sourdough, WHEAT GLUTEN, salt, BARLEY malt, vegetable fat and oil (palm, rapeseed), emulsifier (E472e), flavour, flour treatment agent (E300). May contain traces of milk, walnut.

EAN	17391288215003
Weight pr. piece	440 g
Pieces pr. carton	23
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	1005kJ
Kcal	238kcal
Fat	2.5g
- of which saturates	0.5g
Carbohydrate	44g
- of which sugars	0.1g
Fibre	2.5g
Protein	8.5g
Salt	1.3g
Sodium	0.52g



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/Products/Bread/loaf/langfranska2/>