



Bread/Loaf

# Loke rustic bread w. pumkin seeds

Product code: 4455



Bright, rustic bread with airy texture, crispy rusk and tasty pumpkin seeds. The loaf is baked in a scorching hot stone oven for a high-quality bake that delivers superior taste, texture and visual appearance - perfect for customers who are looking for a better quality product. The additional moisture inside the bread also increases its shelf life. The bread is part of our easy-to-use product range that combines convenience with the tempting aroma of fresh baking. Waste is minimised as you only bake what you need.

## Thaw & Bake

Thaw the products covered with plastic or in a plastic bag for min. 3-6 hours at room temperature or overnight in the fridge. Bake for 11 minutes in air oven at 190°C. Shelf life before baking (Covered): Max. 2 days in the fridge, or 1 day at room temperature.

## Ingredients

Wheat flour, water, rye sour dough (rye flour, water), pumpkin seeds 9%, salt, yeast. May contain trace of egg, soya, milk, almond, hazelnuts, walnuts, sesame seeds.

<b>EAN</b>	17391288445509
<b>Weight pr. piece</b>	400 g
<b>Pieces pr. carton</b>	20
<b>Cartons pr. pallet</b>	16
<b>Shelf life:</b>	12 months
<b>Storage:</b>	At -18°C or colder. Do not re-freeze after defrosting.
<b>Country of origin:</b>	PL

## Nutritional information pr. 100 g.

Energy	1134kJ
Kcal	269kcal
Fat	6.3g
- of which saturates	1.2g
Carbohydrate	42g
- of which sugars	0.5g
Fibre	2.7g
Protein	9.7g
Salt	1.6g
Sodium	0.64g
Lactose	0.01%

