



Bread/Loaf

Pavé Normandie

Product code: 4584



Sourdough bread filled with rasins and sugercoated apples. Stoneoven baked. Pavé Normandie is baked in a scorching hot stone oven for texture and visual appearance and is part of our easy-to-use product range that combines convenience with the tempting aroma of fresh baking.

Thaw & Bake

Thaw in room temperature approx. 30 minutes.
Bake in 190–200 °C for 17–20 minutes. Note!
Baking time and temperature are indicative values dependent on the oven. Weight of the baked product approximately 380 g.

Ingredients

WHEAT flour, water, candied apple 21% [apple, sugar, syrup, acidity regulator (citric acid)], raisins 6%, yeast, iodized salt. May contain traces of egg, soy, milk, almonds, hazelnuts, walnuts, sesame seeds.

EAN 17391288458400
Weight pr. piece 410 g
Pieces pr. carton 24
Cartons pr. pallet 16
Shelf life: 365 days
Storage: Temperature max C°-18,
Temperature min C°-25
Country of origin: PL

Nutritional information pr. 100 g.

Energy	1197kJ
Kcal	282kcal
Fat	0.8g
- of which saturates	0.1g
Carbohydrate	60g
- of which sugars	18g
Fibre	3.4g
Protein	6.6g
Salt	1.3g
Sodium	0.512g

