



Bread/Loaf

Prästgårdslimpa

Product code: 2240



Juicy syrup-loaf with classic spices as aniseed and fennel.

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 220 °C . Put steam for few seconds. Lower temperature to 180 – 200°C and bake for 23-26 min.

Ingredients

EAN	17391288224005
Weight pr. piece	540 g
Pieces pr. carton	18
Cartons pr. pallet	45
Shelf life:	252 days
Storage:	Storage at -18 °C or colder.
Country of origin:	EE

Nutritional information pr. 100 g.

Energy	1050kJ
Kcal	248kcal
Fat	2g
- of which saturates	0.5g
Carbohydrate	48g
- of which sugars	5.5g
Fibre	3g
Protein	8g
Salt	1g
Sodium	0.4g

