



Bread/Loaf

Raisin loaf

Product code: 2230



Popular and juicy loaf with added sweetness of raisins.

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, raisin 8%, yeast, WHEAT GLUTEN, dried WHEAT sourdough, salt, BARLEY malt, vegetable fat and -oil (palm, rapeseed), sugar, cinnamon, emulsifier (E472e), flavour, flour treatment agent (E300). May contain traces of milk, walnut.

EAN	17391288223008
Weight pr. piece	540 g
Pieces pr. carton	18
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	1001kJ
Kcal	237kcal
Fat	2.5g
- of which saturates	0.5g
Carbohydrate	45g
- of which sugars	0.5g
Fibre	3g
Protein	7g
Salt	1g
Sodium	0.4g



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