



Bread/Loaf



# Greek Bread coarse

Product code: 2181

Coarse and tasty Greek loaf with healthy sunflower- and linseeds.

## Raw dough

Defrost overnight in refrigerating room (+4°C) or for 2-3 hours in room temperature. Place the bread in proofing cabin for 60 minutes (+35-37 °C, appr. 70 % moisture). Preheat oven to 220°C. Put the bread in the oven and steam for a few seconds. Lower the temperature of 180-200 °C and bake for 23-26 min.

## Ingredients

WHEAT flour, water, yeast, WHEAT gluten, RYE flour, millet, BARLEY malt, WHEAT bran 1,8%, linseed 1,2%, sunflower seed 1,2%, salt, OAT flakes 0,9%, vegetable fat and oil (palm, rapeseed), WHEAT malt, fructose, emulsifier (E472e), flour treatment agent (E300). May contain traces of milk, walnut.

<b>EAN</b>	17391288218103
<b>Weight pr. piece</b>	600 g
<b>Pieces pr. carton</b>	17
<b>Cartons pr. pallet</b>	45
<b>Shelf life:</b>	252 days
<b>Storage:</b>	Storage at -18 °C or colder.
<b>Country of origin:</b>	EE

## Nutritional information pr. 100 g.

Energy	947kJ
Kcal	224kcal
Fat	3.1g
- of which saturates	0.7g
Carbohydrate	37g
- of which sugars	0.4g
Fibre	4.5g
Protein	10g
Salt	1.3g
Sodium	0.52g

