



Bread/Loaf

# Rustic sourdough loaf

Product code: 75137



Pre-baked rustic sourdough loaf.

## Thaw & Bake

Thaw the bread. Bake in 190-210 degrees for about 5-7 minutes. Let the product cool 20-30 minutes.

## Ingredients

WHEAT flour, water, RYE sourdough (9%) (water, wholegrain RYE flour, malt flour of BARLEY), WHEAT sourdough (9%) (WHEAT flour, water, WHEAT GLUTEN, malt flour of BARLEY, flour treatment agent (E300)), sea salt, WHEAT GLUTEN, yeast, rapeseed oil, malt flour of BARLEY, flour treatment agent (E300). May contain traces of milk.

<b>EAN</b>	7315060751377
<b>Weight pr. piece</b>	500 g
<b>Pieces pr. carton</b>	14
<b>Cartons pr. pallet</b>	20
<b>Shelf life:</b>	365 days in unbroken freezechain
<b>Storage:</b>	Store at -18°C or colder.
<b>Country of origin:</b>	SE

## Nutritional information pr. 100 g.

Energy	1008kJ
Kcal	237kcal
Fat	1.5g
- of which saturates	0.2g
Carbohydrate	47g
- of which sugars	0.5g
Fibre	2.7g
Protein	8.2g
Salt	1.4g
Sodium	0.56g



See more details, inspiration and recipes online:  
<https://www.lantmannen-unibake.com/Products/Bread/loaf/rustic-sourdough-loaf2/>