



Bread/Loaf

# Stone oven baked Farmers bread

Product code: 5104



Sourdough loaf baked in a stone oven with a juicy crumb and large pores. Baked with seasalt and sourdough of rye and wheat.

## Thaw & Bake

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

## Ingredients

Ingredients: **Wheat** flour, water, **rye** sourdough (whole grain **rye** flour, water, malt flour of **barley**), **wheat** sourdough (**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>	07315060051040
<b>Weight pr. piece</b>	500 g
<b>Pieces pr. carton</b>	12
<b>Cartons pr. pallet</b>	20
<b>Shelf life:</b>	360 days
<b>Storage:</b>	Storage at -18 ° C or colder.
<b>Country of origin:</b>	SE

## Nutritional information pr. 100 g.

Energy	986kJ
Kcal	231kcal
Fat	1.53g
- of which saturates	0.21g
Carbohydrate	45.35g
- of which sugars	0.57g
Fibre	2.69g
Protein	8.11g
Salt	1.48g



See more details, inspiration and recipes online:  
<https://www.lantmannen-unibake.com/Products/Bread/loaf/stone-oven-baked-farmers-bread/>