



Bread/Loaf

Stoneoven baked wholegrain bread

Product code: 201146



Rustic stoneoven baked bread with wholegrain wheat and rye flour. Seeds in the dough and on top gives good taste and an healthier touch.

Thaw & Bake

Thaw for 2-3 hours in room temperature. Bake in preheated oven 220°C for 8-10 minutes.

Ingredients

Wheat flour, water, whole **wheat** and **rye** (15%), **wheat** sourdough, seed mix (6%) (linseed, **oat**, buckwheat, millet seed, sunflower seed, **sesame** seed), yeast, salt, **wheat** gluten, **malt** flour. Decor: seed mix. May contain traces of milk, soy, almond.

EAN	7020712020731
Weight pr. piece	520 g
Pieces pr. carton	14
Cartons pr. pallet	16
Shelf life:	12 months
Storage:	-18° or colder
Country of origin:	NO

Nutritional information pr. 100 g.

Energy	1050kJ
Kcal	250kcal
Fat	3g
- of which saturates	0.3g
Carbohydrate	44g
- of which sugars	1g
Fibre	4.6g
Protein	9g
Salt	1.22g



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