



Bread/Loaf



Tor rustic country bread

Product code: 4451

This 'Tor' bread is baked in a scorching hot stone oven for a high-quality bake that delivers superior taste, texture and visual appearance - perfect for customers who are looking for a better quality product. The bread is also baked with sourdough which is the authentic, original and natural way to achieve high-quality baked goods with a superior taste. 'Tor' forms part of our easy-to-use product range that combines convenience with the tempting aroma of fresh baking. Waste is minimised as you only bake what you need. One carton contains 1 bag with 20 pieces in each bag.

Thaw & Bake

Thaw in room temperature for 20-30 minutes.
Bake in 200 °C for approx. 9-11 minutes. Note!
Baking time and temperature are indicative values dependent on the oven. Weight of the baked product approximately 395 g.

Ingredients

WHEAT flour, water, RYE sourdough [RYE flour, water], flax seeds 4,5%, SESAME seeds 4,5%, iodized salt, yeast, BARLEY malt, WHEAT malt flour. May contain traces of egg, soy, milk, almonds, hazelnuts, walnuts.

EAN	17391288445103
Weight pr. piece	450 g
Pieces pr. carton	20
Cartons pr. pallet	16
Shelf life:	365 days
Storage:	Storage at -18°C or colder
Country of origin:	PL

Nutritional information pr. 100 g.

Energy	1196kJ
Kcal	283kcal
Fat	5.1g
- of which saturates	0.6g
Carbohydrate	48g
- of which sugars	1.1g
Fibre	3.2g
Protein	9.3g
Salt	1.5g

