

Bread/Loaf

# Vaasan Rustic Hapanjuurileipä

## 12x500g

Product code: 217744



This rustic, stone oven baked, sour dough bread is a super trendy product for in-store-bakeries and premium bread tables. Each individual bread is shaped by hand in the bakery to their final, rustic form. The sourdough provides the bread its strong taste and stone oven baking its crispy crust.

### Thaw & Bake

Thaw at room temperature for 1 h or overnight in the fridge. Bake at 190° for 13–15. Steam can be used in the beginning of baking. Baked product weights about 455 g.

### Ingredients

WHEAT flour, water, RYE sourdough (water, whole grain RYE flour, 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. Extra salted.

**EAN** 6416577012508  
**Weight pr. piece** 500 g  
**Pieces pr. carton** 12  
**Cartons pr. pallet** 20  
**Shelf life:** 365  
**Storage:** Frozen. Storage at -18°C or colder.  
Do not refreeze after defrosting.  
Handle with care. Protect from moisture.

**Country of origin:** SE

### Nutritional information pr. 100 g.

Energy	1004kJ
Kcal	236kcal
Fat	1.5g
- of which saturates	0.2g
Carbohydrate	46g
- of which sugars	0.5g
Fibre	2.7g
Protein	8.1g
Salt	1.4g
Sodium	0.56g
Lactose	0%