

Bread/Loaf

# Vaasan Stone-oven baked Loaf

## 20x400g

Product code: 13853



White wheat bread baked in stone-oven.

### Thaw & Bake

Thaw at room temperature for 1 h or overnight in the fridge. Bake at 190°C for 13–15 min. Steam can be used in the beginning of baking.

**EAN** 6437005061707  
**Weight pr. piece** 400 g  
**Pieces pr. carton** 20  
**Cartons pr. pallet** 16  
**Shelf life:** 365 days  
**Storage:** Frozen. Storage at -18°C or colder.  
Do not refreeze after defrosting.  
Handle with care. Protect from moisture.  
**Country of origin:** PL

### Nutritional information pr. 100 g.

Energy	1039kJ
Kcal	245kcal
Fat	0.9g
- of which saturates	0.1g
Carbohydrate	50g
- of which sugars	1g
Fibre	2.8g
Protein	7.5g
Salt	1.6g
Sodium	0.64g
Lactose	0%

### Ingredients

WHEAT flour (WHEAT: EU and non-EU), water, RYE sourdough (RYE flour, water), iodised salt, yeast. May contain traces of egg, soy, milk, almonds, hazelnuts, walnuts, sesame seeds.