



Bread/Loaf

Walnut, Honey & Raisin

Product code: 2231



Rough, flavorful bread baked with walnuts, raisin and honey.

Raw dough

Defrost overnight in refrigerating room (+4°C) or for 2-3 hours in room temperature. Place the bread in proofing cabin for approx. 60 minutes (+35-37 °C, appr. 70 % moisture). Preheat oven to 220 °C . Put steam for few seconds. Lower temperature to 180 – 200°C and bake for 23-26 min.

Ingredients

WHEAT flour, water, raisin 5,5%, yeast, WALNUTS 3,5%, WHEAT GLUTEN, RYE flour, millet, BARLEY malt, honey 1,5%, WHEAT bran 1,5%, linseed, sunflower seed, OAT grits, salt, vegetable fat and oil (palm, rapeseed), WHEAT malt flour, fructose, emulsifier (E472e), flavour, flour treatment agent (E300). May contain traces of milk.

EAN	17391288223107
Weight pr. piece	540 g
Pieces pr. carton	18
Cartons pr. pallet	45
Shelf life:	365 days
Storage:	Storage at -18 °C or colder.
Country of origin:	EE

Nutritional information pr. 100 g.

Energy	1118kJ
Kcal	265kcal
Fat	5g
- of which saturates	0.5g
Carbohydrate	43g
- of which sugars	0.5g
Fibre	4g
Protein	10g
Salt	1g
Sodium	0.4g

