



Bread/Raw Dough

Apple-Dinkel loaf

Product code: 2186



Sweet, tasty multigrain bread with apples. Dough.

Raw dough

Defrost overnight in refrigerating room (+4°C) or for 2-3 hours in room temperature. Place the bread in proofing cabin for 60 minutes (+35-37 °C, appr. 70 % moisture). Preheat oven to 220°C. Put the bread in the oven and steam for a few seconds. Lower the temperature of 180-200 °C and bake for 23-26 min. NOTE! Baking times and temperatures are guidelines depending on the oven. Baked product weights about 490. *)

Ingredients

EAN	17391288218608
Weight pr. piece	540 g
Pieces pr. carton	18
Cartons pr. pallet	45
Shelf life:	252 days
Storage:	Temperature max C°-18, Temperature min C°-25
Country of origin:	EE

Nutritional information pr. 100 g.

Energy	1000kJ
Kcal	237kcal
Fat	2.5g
- of which saturates	0.2g
Carbohydrate	42g
- of which sugars	0.4g
Fibre	4g
Protein	9.5g
Salt	1.3g
Sodium	0.52g
Lactose	0%