



Bread/Raw Dough

Bonjour Poppypeed roll 120x90g

Product code: 216659



Wheat portion bread topped with poppyseeds
(dough)

Raw dough

Defrost overnight in refrigerating room (2–4 °C)
or in room temperature for 60 min. Place the
bread in proofing cabin for 50–60 minutes (35–37
°C, appr. 70% moisture). Heat the oven to 220 °C.
Put in the bread and add 1 sec steam per plate.
Bake at 180 °C for 12–14 min.

Ingredients

WHEAT flour, water, durum WHEAT flour, poppy seeds 4,3%, yeast, dried WHEAT sourdough, WHEAT GLUTEN, salt, rapeseed oil, RYE sourdough (water, RYE flour, salt), malted BARLEY, emulsifier (E472e), potato starch, sugar, flour treatment agent (E300), enzymes. May contain traces of milk, egg, almond.

EAN	06416577011167
Weight pr. piece	90 g
Pieces pr. carton	120
Cartons pr. pallet	32
Shelf life:	180 days
Storage:	Storage at –18 °C or colder.
Country of origin:	EE

Nutritional information pr. 100 g.

Energy	1062kJ
Kcal	252kcal
Fat	4.4g
- of which saturates	0.3g
Carbohydrate	39g
- of which sugars	0.5g
Fibre	6.1g
Protein	11g
Salt	1.04g
Sodium	0.416g