



Bread/Raw Dough

Cornbread

Product code: 61251



Filling bread made of cornstrach. Raw dough.
Keep in plastic bag to conserve longer.

Raw dough

Defrost overnight in refrigerating room (+4°C) or in room temperature. Rise the bread for 60minutes. Start temperature should be 220 degrees. Lower the temperature to 180– 200 °C and bake for 25 min. Put steam for 7 seconds. NOTE! Baking times and temperatures are guidelines depending on the oven.

Ingredients

WHEAT flour, water, extruded corn flour (17%), WHEAT scalding, WHEAT GLUTEN, yeast, dextrose, RYE flour, salt, sunflower seed, dried WHEAT sourdough, emulsifier (E472e), enzymes (amylas, xylanas), turmeric, BARLEY malt flour, flour treatment agent (E300), vegetable oil (rapeseed).

EAN	7315060612517
Weight pr. piece	600 g
Pieces pr. carton	16
Cartons pr. pallet	56
Shelf life:	210 days
Storage:	-18° C or colder
Country of origin:	SE

Nutritional information pr. 100 g.

Energy	950kJ
Kcal	230kcal
Fat	2.3g
- of which saturates	0.5g
Carbohydrate	43g
- of which sugars	1.4g
Fibre	2g
Protein	8.5g
Salt	1.1g
Sodium	0.44g