



Bread/Raw Dough

# Italian Bread

Product code: 2195



Crisp, well-known Italian baked with wheat- and grahamflour.

## 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.

## Ingredients

WHEAT flour, water, GRAHAM flour 15%, yeast, dried WHEAT sour dough, vegetable oil (rapeseed), WHEAT GLUTEN, BARLEY malt, salt, emulsifier (E472e), flour treatment agent (E300). May contain traces of milk, walnut.

<b>EAN</b>	17391288219506
<b>Weight pr. piece</b>	600 g
<b>Pieces pr. carton</b>	17
<b>Cartons pr. pallet</b>	45
<b>Shelf life:</b>	365 days
<b>Storage:</b>	Storage at -18°C or colder.
<b>Country of origin:</b>	EE

## Nutritional information pr. 100 g.

Energy	1029kJ
Kcal	244kcal
Fat	3.5g
- of which saturates	0.5g
Carbohydrate	43g
- of which sugars	0.1g
Fibre	3g
Protein	8.5g
Salt	1.1g
Sodium	0.44g