



Bread/Raw Dough

Loaf with sunflower seeds

Product code: 2170



Wheat and rye loaf with sunflower seeds and sourdough.

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 480 g. *) Serving proposal: sprinkle with sunflowerseeds (see photo).

Ingredients

WHEAT flour, water, RYE flour, sunflowerseed 6%, yeast, WHEAT gluten, dried WHEAT sourdough, salt, BARLEY malt, vegetable fat and oil (palm, rapeseed), dried RYE sourdough, WHEAT starch, emulsifier (E472e), flavour, flour treatment agent (E300). May contain traces of milk, walnut.

EAN 17391288217007
Weight pr. piece 540 g
Pieces pr. carton 18
Cartons pr. pallet 45
Shelf life: 365 days
Storage: Temperature max C°-18,
Temperature min C°-25
Country of origin: EE

Nutritional information pr. 100 g.

Energy	1078kJ
Kcal	250kcal
Fat	5.5g
- of which saturates	1g
Carbohydrate	41g
- of which sugars	0.2g
Fibre	3g
Protein	9g
Salt	1g
Sodium	0.4g
Lactose	0%