



Bread/Raw Dough



# Minibusette

Product code: 1110

Classic white minibusette .

## Raw dough

Defrost overnight in refrigerating room (+4°C) or for 1 hour in room temperature. Place the bread in proofing cabin for 45–60 minutes (+35–37 °C, appr. 70 % moisture). Put the bread in the oven and steam for a few seconds. Lower the temperature of 180– 200 °C and bake for 15–18 min.

## Ingredients

WHEAT flour, water, yeast, dried WHEAT sourdough, salt, WHEAT GLUTEN, BARLEY malt, vegetable fat (palm, rapeseed), emulsifier (E472e), flavour, flour treatment agent (E300). May contain traces of milk, walnut.

<b>EAN</b>	17391288111008
<b>Weight pr. piece</b>	90 g
<b>Pieces pr. carton</b>	111
<b>Cartons pr. pallet</b>	45
<b>Shelf life:</b>	252 days
<b>Storage:</b>	Storage at –18 °C or colder.
<b>Country of origin:</b>	EE

## Nutritional information pr. 100 g.

Energy	980kJ
Kcal	232kcal
Fat	2.5g
- of which saturates	0.5g
Carbohydrate	43g
- of which sugars	0.1g
Fibre	2.5g
Protein	8g
Salt	1.3g
Sodium	0.52g



See more details, inspiration and recipes online:  
<https://www.lantmannen-unibake.com/Products/Bread/raw-dough/minibusette2/>