



Bread/Raw Dough

Olympia bread

Product code: 1220



Long time favorite baked on durum wheat flour with a thin, crispy rusk.

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). 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 15–18 min. NOTE! Baking times and temperatures are guidelines depending on the oven. Baked product weights about 70 g.

Ingredients

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

EAN	17391288122004
Weight pr. piece	85 g
Pieces pr. carton	118
Cartons pr. pallet	45
Shelf life:	252 days
Storage:	Temperature max C°-18, Temperature min C°-25
Country of origin:	EE

Nutritional information pr. 100 g.

Energy	967KJ
Kcal	229kcal
Fat	2.5g
- of which saturates	0.5g
Carbohydrate	42g
- of which sugars	0.1g
Fibre	2g
Protein	8.5g
Salt	1.3g
Sodium	0.52g
Lactose	0%

