



Bread/Raw Dough



Cheese & Corn Mini

Product code: 771115

Bright minibaguette with taste of cheese and corn.

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 65 g. *) Serving proposal: sprinkle with polenta (see photo).

Ingredients

WHEAT flour, water, CHEESE 3%, yeast, cornflakes 2%, WHEY powder (MILK), dried WHEAT sourdough, salt, BARLEY malt, vegetable fat and oil (palm, rapeseed), WHEAT gluten, emulsifier (E472e), flavour, flour treatment agent (E300). May contain traces of walnut.

EAN 17391288111503
Weight pr. piece 80 g
Pieces pr. carton 125
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	1000kJ
Kcal	237kcal
Fat	3.5g
- of which saturates	1g
Carbohydrate	42g
- of which sugars	0.1g
Fibre	2.5g
Protein	8g
Salt	1g
Sodium	0.4g
Lactose	1.6%