



Bread/Raw Dough

# Rågrussinbräck 111x90g

Product code: 200586



## 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 75 g.

## Ingredients

WHEAT flour, RYE flour, water, rasin 8,3%, syrup, yeast, vegetable oil and fat (palm, rape), RYE malt flour, salt, WHEAT gluten, anis, fenkol, emulsifier (E472e), flavour, flour treatment agent (E300). May contain traces of milk, walnuts.

<b>EAN</b>	06416577603669
<b>Weight pr. piece</b>	90 g
<b>Pieces pr. carton</b>	111
<b>Cartons pr. pallet</b>	45
<b>Shelf life:</b>	180 days
<b>Storage:</b>	Storage at -18°C or colder
<b>Country of origin:</b>	EE

## Nutritional information pr. 100 g.

Energy	1177kJ
Kcal	279kcal
Fat	4.2g
- of which saturates	1.3g
Carbohydrate	50g
- of which sugars	2.3g
Fibre	5g
Protein	7.6g
Salt	0.9g
Sodium	0.3g