



Bread/Raw Dough



# SG\* RESTO SORTMENT

Product code: 16830008

Selection of 5 frozen mini-bread rolls. Ready to bake.

## Thaw & Bake

Defrost 15 min - baking time 4 min - baking temp 170°-190°C

<b>EAN</b>	5413056013712
<b>Weight pr. piece</b>	31 g
<b>Pieces pr. bag</b>	20
<b>Pieces pr. carton</b>	100
<b>Bags pr. carton</b>	5
<b>Cartons pr. pallet</b>	64
<b>Shelf life:</b>	12 Months
<b>Storage:</b>	Storage at -18°C or colder. Do not refreeze after defrosting.
<b>Country of origin:</b>	BE

## Nutritional information pr. 100 g.

Energy	1080kJ
Kcal	258kcal
Fat	1.3g
- of which saturates	0.2g
Carbohydrate	49g
- of which sugars	1.6g
Fibre	5.4g
Protein	9.8g
Salt	1g
Protein (%)	8.21%
Carbohydrate (%)	54.81%
Fat (%)	0.93%

## Ingredients

Mini pain white: wheat flour, water, yeast, iodized salt, wheat gluten, malted wheat flour, flour treatment agent (E300), rapeseed oil. Mini white bread baked on the floor: wheat flour, water, yeast, iodized salt, wheat gluten, malted wheat flour, flour treatment agent (E300). Mini bagnat brown: wheat flour, water, yeast, wheat bran, rye flour, iodized salt, wheat gluten, malted wheat flour, flour treatment agent (E300). Decoration: crushed wheat. Mini piccolo brown: wheat flour, water, wheat bran, yeast, wheat gluten, iodized salt, roasted wheat malt flour, malted wheat flour, malted barley extract, flour treatment agent (E300), rapeseed oil. Mini rolls brown: wheat flour, water, wheat bran, yeast, wheat gluten, iodized salt, dextrose, stabilizer (E412), emulsifier (E472e), malted wheat flour, flour treatment agent (E300). May contain traces of: milk, egg, soya, sesame seeds.