



Bread/Raw Dough

Småfranska

Product code: 200002



Classic wheat portion bread with soft texture and 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.

Ingredients

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

EAN	17391288112005
Weight pr. piece	70 g
Pieces pr. carton	143
Cartons pr. pallet	45
Shelf life:	252 days
Storage:	Storage at –18 °C or colder.
Country of origin:	EE

Nutritional information pr. 100 g.

Energy	1020kJ
Kcal	242kcal
Fat	3.5g
- of which saturates	1g
Carbohydrate	42g
- of which sugars	0.5g
Fibre	2.5g
Protein	8.5g
Salt	1g
Sodium	0.4g

