



Bread/Raw Dough

# Sportbread

Product code: 61201



Rawdough. Bread with rye- and wheat flour.

## Raw dough

Thaw in the fridge under plastic sheeting during the night or under plastic sheeting at room temperature. Ferment for about 60 minutes. Initial oven temperature about 220°. Bake at 180–200 ° with 7 sec steam for about 25 minutes.

## Ingredients

Ingredients: WHEAT flour, water, syrup, wholemeal WHEAT flour, rolled RYE kernels, wholemeal RYE flour, WHEAT gluten, flaxseed, sunflower seeds, RYE flour, yeast, RYE malt, sugar, sourdough powder of RYE, salt, canola oil, dextrose, emulsifier (E 472 E ), RYE bran, BARLEY malt flour, flour treatment agent (amylase, E 300), enzyme (amylase), anti-caking agent (E170), enzyme (xylanase).

<b>EAN</b>	7315060612012
<b>Weight pr. piece</b>	600 g
<b>Pieces pr. carton</b>	16
<b>Cartons pr. pallet</b>	56
<b>Shelf life:</b>	210 days
<b>Storage:</b>	Store at -18 ° C or colder.
<b>Country of origin:</b>	SE

## Nutritional information pr. 100 g.

Energy	1034kJ
Kcal	247kcal
Fat	4g
- of which saturates	1g
Carbohydrate	42g
- of which sugars	6g
Fibre	4g
Protein	9g
Salt	0.48g



See more details, inspiration and recipes online:  
<https://www.lantmannen-unibake.com/Products/Bread/raw-dough/sportbread/>