



Bread/Raw Dough

Svensk Kobbe

Product code: 70420



Classic swedish rye-bread with linn- and sunflowerseeds.

Raw dough

Defrost overnight in refrigerating room (+4°C) or for 2-3 hours in room temperature. Place the bread in proofing cabin for approx. 60 minutes (+35-37 °C, appr. 70 % moisture). Preheat oven to 220°C. Add steam at the beginning if wished. Lower temperature to 180°C and bake for 25-30 min.

Ingredients

WHEAT flour, water, RYE flour 13%, dark syrup, RYE grain 7,5%, sunflower seed, yeast, linen seed, WHEAT GLUTEN, WHEAT malt, salt, vegetable oil (rapeseed), emulsifier (E472e), BARLEY malt, flour treatment agent (E300). May contain traces of milk, walnut.

EAN	06437005075674
Weight pr. piece	550 g
Pieces pr. carton	18
Cartons pr. pallet	45
Shelf life:	240 days
Storage:	Storage at -18 °C or colder.
Country of origin:	EE

Nutritional information pr. 100 g.

Energy	1051kJ
Kcal	250kcal
Fat	5.3g
- of which saturates	0.6g
Carbohydrate	39g
- of which sugars	5.6g
Fibre	4.5g
Protein	9.1g
Salt	0.9g
Sodium	0.36g