



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.

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

