



Bread/Raw Dough

# Tekaka

Product code: 70439



Airy and tasteful bun to enjoy with some topping such as butter. Comes with designed bags to keep fresh longer.

## Raw dough

Thaw for 30-40 min under plastic bag. Make small holes and proof 55-60 min in proofing cabinet (35-37 °C, r.H. 70%) . Bake for 8-10 min at the temperature of 180-190°C.

## Ingredients

WHEAT flour, water, sugar, vegetable fat and oil (palm, rapeseed), yeast, MILK powder, emulsifiers (E472e), BARLEY malt, salt, WHEAT gluten, flour treatment agent (E300). May contain traces of egg, almond.

<b>EAN</b>	06437005076244
<b>Weight pr. piece</b>	80 g
<b>Pieces pr. carton</b>	100
<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	1149kJ
Kcal	272kcal
Fat	5.3g
- of which saturates	2.2g
Carbohydrate	47g
- of which sugars	5.3g
Fibre	2.6g
Protein	7.9g
Salt	0.8g
Sodium	0.32g



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