



Bread/Raw Dough

# Trekornsrosen

Product code: 1156



A darker type of portion bread baked on rye flour with linseeds, sunflowerseeds and sourdough.

## 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 200 °C and bake for 15-18 min. NOTE! Baking times and temperatures are guidelines depending on the oven. Baked product weights about 475 g. \*) Serving proposal: sprinkle with sesam seeds (see photo).

## Ingredients

WHEAT flour, water, RYE flour, yeast, BARLEY malt, sunflower seed, WHEAT gluten, linseed, dried RYE sourdough, salt, vegetable fat and oil (palm, rapeseed), WHEAT starch, emulsifier (E472e), aroma, flour treatment agent (E300). May contain traces of milk, walnut.

<b>EAN</b>	17391288115600
<b>Weight pr. piece</b>	80 g
<b>Pieces pr. carton</b>	125
<b>Cartons pr. pallet</b>	45
<b>Shelf life:</b>	252 days
<b>Storage:</b>	Temperature max C°-18, Temperature min C°-25
<b>Country of origin:</b>	EE

## Nutritional information pr. 100 g.

Energy	1013kJ
Kcal	240kcal
Fat	4g
- of which saturates	0.5g
Carbohydrate	40g
- of which sugars	0.2g
Fibre	4g
Protein	9g
Salt	1g
Sodium	0.4g
Lactose	0%