



Bread/Raw Dough

Walnut, Honey & Raisin

Product code: 2231



Rough, flavorful bread baked with walnuts, raisin and honey.

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 . Put steam for few seconds. Lower temperature to 180 – 200°C and bake for 23-26 min.

Ingredients

WHEAT flour, water, raisin 5,5%, yeast, WALNUTS 3,5%, WHEAT GLUTEN, RYE flour, millet, BARLEY malt, honey 1,5%, WHEAT bran 1,5%, linseed, sunflower seed, OAT grits, salt, vegetable fat and oil (palm, rapeseed), WHEAT malt flour, fructose, emulsifier (E472e), flavour, flour treatment agent (E300). May contain traces of milk.

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| EAN | 17391288223107 |
| Weight pr. piece | 540 g |
| Pieces pr. carton | 18 |
| Cartons pr. pallet | 45 |
| Shelf life: | 252 days |
| Storage: | Storage at -18 °C or colder. |
| Country of origin: | EE |

Nutritional information pr. 100 g.

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|----------------------|---------|
| Energy | 1118kJ |
| Kcal | 265kcal |
| Fat | 5g |
| - of which saturates | 0.5g |
| Carbohydrate | 43g |
| - of which sugars | 0.5g |
| Fibre | 4g |
| Protein | 10g |
| Salt | 1g |
| Sodium | 0.4g |