

Bread/Raw Dough

Vaasan 7 grain Raw dough bread 17x600g

Product code: 13814



Raw bread dough with seven different grains.

Raw dough

Thaw for 2-3 h at room temperature or overnight in fridge (+4°C). Place the bread in proofing cabinet for 1 h (+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 to 180-200 °C and bake for 23-26 min.

Ingredients

WHEAT flour, water, yeast, corn flakes, flax seeds, OAT flakes, sunflower seeds, millet, wholegrain SPELT flour, wholegrain RYE flour, WHEAT gluten, iodized salt, BARLEY malt,

WHEAT malt, emulsifier (E472e), flour treatment agent (E300). May contain traces of walnut, milk.

EAN	06437005056598
Weight pr. piece	600 g
Pieces pr. carton	17
Cartons pr. pallet	36
Shelf life:	252 days
Storage:	Storage at -18°C or colder.
Country of origin:	EE

Nutritional information pr. 100 g.

Energy	1067kJ
Kcal	253kcal
Fat	3.5g
- of which saturates	0.4g
Carbohydrate	43g
- of which sugars	0.6g
Fibre	3.9g
Protein	11g
Salt	1.1g
Lactose	0%