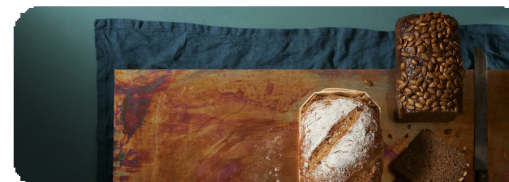


Bread/Raw Dough

Vaasan Dark Multigrain Syrup dough bread 18x550g

Product code: 217767



This dark rye bread raw dough enables you to bake truly fresh bread. Rye, syrup and seeds make this dough a rustic alternative to wheat bread dough.

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, 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.

EAN	06416577012577
Weight pr. piece	550 g
Pieces pr. carton	18
Cartons pr. pallet	36
Shelf life:	240 days
Storage:	Storage at -18°C or colder.
Country of origin:	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
Lactose	0%