

Bread/Raw Dough



# Vaasan Italian Raw dough bread

## 17x600g

Product code: 14726

Round wheat bread dough with graham flour.

### 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 (WHEAT: EU), water, GRAHAM flour 15%, yeast, dried WHEAT sourdough, vegetable oil (rapeseed), WHEAT gluten, BARLEY malt, salt, emulsifier (E472e), flour treatment agent (E300). May contain traces of walnut, milk.

**EAN** 06437005054549  
**Weight pr. piece** 600 g  
**Pieces pr. carton** 17  
**Cartons pr. pallet** 36  
**Shelf life:** frozen: 365 days/ after baking: 24 hours  
**Storage:** Storage at -18°C or colder.  
**Country of origin:** EE

### Nutritional information pr. 100 g.

Energy	1029kJ
Kcal	244kcal
Fat	3.5g
- of which saturates	0.5g
Carbohydrate	43g
- of which sugars	0.1g
Fibre	3g
Protein	8.5g
Salt	1.1g
Lactose	0%

