

Bread/Raw Dough

Vaasan Wheat Raw dough bread

17x600g

Product code: 13797



Wheat raw 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 (WHEAT: EU), water, DURUM WHEAT flour, yeast, WHEAT gluten, dried WHEAT sourdough, salt, vegetable oil (rapeseed), BARLEY malt, RYE sourdough (water, RYE), emulsifier (E472e), flour treatment agent (E300). May contain traces of walnut, milk.

EAN 06437005052392
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	926kJ
Kcal	219kcal
Fat	2.1g
- of which saturates	0.3g
Carbohydrate	40g
- of which sugars	0.1g
Fibre	3.1g
Protein	8.6g
Salt	1g
Sodium	0.4g
Lactose	0%

