



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.

<b>EAN</b>	17391288223107
<b>Weight pr. piece</b>	540 g
<b>Pieces pr. carton</b>	18
<b>Cartons pr. pallet</b>	45
<b>Shelf life:</b>	365 days
<b>Storage:</b>	Storage at -18 °C or colder.
<b>Country of origin:</b>	EE

## Nutritional information pr. 100 g.

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

