



Bread/Raw Dough

# Walnut, Honey & Raisins

Product code: 70144



Coarse and juicy portion bread, baked with walnuts, rasins and honey.

## Raw dough

Defrost overnight in refrigerating room (+4°C) or for 1 hour in room temperature. Place the bread in proofing cabin for approx. 45-60 minutes (+35-37 °C, appr. 70 % moisture). Preheat oven to 220°C. Lower to 200°C and bake for 15-18 min. NOTE! Baking times and temperatures are guidelines depending on the oven. Weight of the baked product approximately approx. 65 g. Serving proposal: sprinkle with rye flakes (see photo).

## Ingredients

No list

<b>EAN</b>	06437005067396
<b>Weight pr. piece</b>	80 g
<b>Pieces pr. carton</b>	125
<b>Cartons pr. pallet</b>	45
<b>Shelf life:</b>	252 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

