



Bread/Raw Dough



Wheat and rye bread with carrots

Product code: 200008

Wheat and rye bread with carrots, honey and sunflower seeds.

Raw dough

Thaw overnight in cold room (approx. 4°C) or 1 hour in room temperature. Proof for 45-60 minutes in proofing cabinet (35-38°C, r.H. 70%). Warm oven to 220°C. Put the breads in the oven and steam for a few seconds. Lower the temperature to 200°C and bake for 15-18 minutes. NOTE! Baking time and temperature are indicative values dependent on the oven. Weight of the baked product is approximately 65 g. Serving suggestion: decorate the surface of the product with polenta.

Ingredients

WHEAT flour, carrot 21,5%, water, yeast, whole grain RYE flour 6%, sunflower seeds 3%, carrot juice 1,5 %, honey 1,5%, vegetable oil (rapeseed), dried WHEAT sourdough, salt, parsley, WHEAT GLUTEN, emulsifier (E472e), flour treatment agent (E300). May contain traces of milk, walnut.

EAN	06437005065187
Weight pr. piece	80 g
Pieces pr. carton	125
Cartons pr. pallet	45
Shelf life:	252 days
Storage:	Storage at -18°C or colder.
Country of origin:	EE

Nutritional information pr. 100 g.

Energy	994kJ
Kcal	236kcal
Fat	4.5g
- of which saturates	0.5g
Carbohydrate	39g
- of which sugars	1g
Fibre	3.5g
Protein	8g
Salt	1.3g
Sodium	0.52g

