



Bread/Roll

Boule Rustique

Product code: 70243



A light stone oven baked portion of bread with crispy crust and juicy crumb and rustic appearance.

Thaw & Bake

Thaw in room temperature for 20-30 minutes.
Bake in 190 °C for 3-5 minutes. Note! Baking time and temperature are indicative values dependent on the oven. Weight of the baked product approximately 70 g.

Ingredients

WHEAT flour, WHEAT sourdough [WHEAT flour, water, yeast], water, potato flakes, yeast, iodized salt. May contain traces of egg, milk, almond, hazelnuts, walnuts, sesame seeds, soya.

EAN	6437005069888
Weight pr. piece	80 g
Pieces pr. carton	90
Cartons pr. pallet	16
Shelf life:	365 days
Storage:	Storage at -18°C or colder
Country of origin:	PL

Nutritional information pr. 100 g.

Energy	1059kJ
Kcal	250kcal
Fat	1.5g
- of which saturates	0.4g
Carbohydrate	50g
- of which sugars	1g
Fibre	2.5g
Protein	8.1g
Salt	1.4g
Sodium	0.56g



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/Products/Bread/rolls/boule-rustique2/>