



Bread/Roll

# Levain Rustic

Product code: 56143



Rustic portion bread, baked with sourdough. The bread has a nice crust and large pores.

## Thaw & Serve

Thaw at room temperature in its packaging for about 1-2 hours. The bread can be thawed and served or baked in 210 degrees for about 3 minutes. Let the product cool after baking. The temperature can vary between different ovens.

## Ingredients

**Wheat** flour, water, **rye** sourdough (whole grain **rye** flour, water, malt flour of **barley**), **wheat** sourdough (**wheat** flour, water, **wheat** gluten, malt flour of **barley**), sea salt, yeast, **wheat** gluten, dextrose, rapeseed oil, malt flour of **barley**. May contain traces of: Milk

<b>EAN</b>	7315060561433
<b>Weight pr. piece</b>	130 g
<b>Pieces pr. carton</b>	40
<b>Cartons pr. pallet</b>	20
<b>Shelf life:</b>	365 days
<b>Storage:</b>	Store at -18°C or colder.
<b>Country of origin:</b>	SE

## Nutritional information pr. 100 g.

Energy	999kJ
Kcal	234kcal
Fat	1.64g
- of which saturates	0.22g
Carbohydrate	45.88g
- of which sugars	0.52g
Fibre	2.44g
Protein	8.29g
Salt	1.48g



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