



Bread/Roll

# Rustic lantfranska

Product code: 5120



Rustic portion bread with airy texture.

## Thaw & Bake

Thaw for 20-30 min in roomtemperature. Bake for **8-10 min at 220°C**. **NOTE!** Baking times and temperatures are guidelines depending on the oven.

## Ingredients

WHEAT flour, water, cruched WHEAT, yeast, salt, stabilizer (E516), emulsifier (E472d), WHEAT GLUTEN, WHEAT maltflour, acidity regulator (citric acid), flour treatment agent (E300). May contain traces of milk, sesame seeds.

<b>EAN</b>	17391288512003
<b>Weight pr. piece</b>	80 g
<b>Pieces pr. carton</b>	80
<b>Cartons pr. pallet</b>	16
<b>Shelf life:</b>	365 days
<b>Storage:</b>	Storage at -18°C or colder
<b>Country of origin:</b>	NL

## Nutritional information pr. 100 g.

Energy	988kJ
Kcal	236kcal
Fat	0.9g
- of which saturates	0.2g
Carbohydrate	46g
- of which sugars	0.3g
Fibre	2.4g
Protein	8.2g
Salt	1.2g
Sodium	0.48g



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