



Bread/Roll

Walnut, Honey & Raisins

Product code: 70144



Rough 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. 70g.

Ingredients

No list

EAN 6437005067396
Weight pr. piece 80 g
Pieces pr. carton 125
Cartons pr. pallet 45
Shelf life: 252 days
Storage: Temperature max C°-18,
Temperature min C°-25
Country of origin: 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
Lactose	0%



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