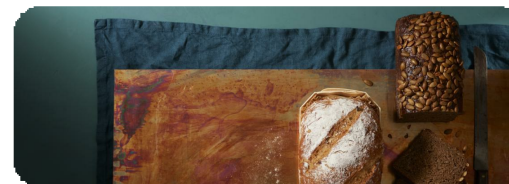


Bread/Rye Bread

Vaasan Dark Multigrain Syrup dough bread 18x550g

Product code: 217767



This dark rye bread raw dough enables you to bake truly fresh bread. Rye, syrup and seeds make this dough a rustic alternative to wheat bread dough.

Raw dough

Thaw for 2-3 h at room temperature or overnight in fridge (+4°C). Place the bread in proofing cabinet for 1 h (+35-37°C, appr. 70% moisture). Preheat oven to 220°C. Put the bread in the oven and steam for a few seconds. Lower the temperature to 180-200°C and bake for 23-26 min.

Ingredients

WHEAT flour, water, RYE flour 13%, dark syrup, RYE grain 7,5%, sunflower seed, yeast, linen seed, WHEAT GLUTEN, WHEAT malt, salt, vegetable oil (rapeseed), emulsifier (E472e), BARLEY malt, flour treatment agent (E300).

May contain traces of milk, walnut.

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|---------------------------|--|
| EAN | 06416577012577 |
| Weight pr. piece | 550 g |
| Pieces pr. carton | 18 |
| Cartons pr. pallet | 36 |
| Shelf life: | frozen: 240 days/ after baking: 24 hours |
| Storage: | Storage at -18°C or colder. |
| Country of origin: | EE |

Nutritional information pr. 100 g.

| | |
|----------------------|----------|
| Energy | 1051 kJ |
| Kcal | 250 kcal |
| Fat | 5.3 g |
| - of which saturates | 0.6 g |
| Carbohydrate | 39 g |
| - of which sugars | 5.6 g |
| Fibre | 4.5 g |
| Protein | 9.1 g |
| Salt | 0.9 g |
| Sodium | 0.36 g |
| Lactose | 0% |