

Bread/Rye Bread

Vaasan Sourdough Rye Holed bread 15x350g

Product code: 11045



Traditional rye holed bread. Baked with authentic rye sour dough.

Thaw & Bake

Thaw at room temperature for 1 h or overnight in the fridge. Bake at 190°C for 13–15 min. Steam can be used in the beginning of baking.

Ingredients

RYE sourdough (water, wholegrain RYE groats), wholegrain RYE (flour, malt), WHEAT flour, water, yeast, iodised salt, flour treatment agent (E300). 63% of cereal based raw material is wholegrain rye (Finland) and product contains 43% wholegrain rye.

EAN	6437005002984
Weight pr. piece	350 g
Pieces pr. carton	15
Cartons pr. pallet	32
Shelf life:	300 days
Storage:	Storage at -18°C or colder
Country of origin:	FI

Nutritional information pr. 100 g.

Energy	948kJ
Kcal	225kcal
Fat	1.4g
- of which saturates	0.2g
Carbohydrate	41g
- of which sugars	0.7g
Fibre	9.4g
Protein	7.1g
Salt	1g
Sodium	0.4g
Lactose	0%

