

# Tinbaked Wholegrain bread

Product code: 201104



Wholegrain bread without whole seeds

Thaw & Bake

Thaw the bread. Bake in 230°C for 4–6 minutes

<b>EAN</b>	7020712019575
<b>Weight pr. piece</b>	750 g
<b>Pieces pr. bag</b>	1
<b>Pieces pr. carton</b>	9
<b>Cartons pr. pallet</b>	24
<b>Shelf life:</b>	12 months
<b>Storage:</b>	-18°C or colder
<b>Country of origin:</b>	NO

Nutritional information pr. 100 g.

Energy	984kJ
Kcal	241kcal
Fat	3.7g
- of which saturates	0.4g
Carbohydrate	38.6g
- of which sugars	0.8g
Fibre	4.8g
Protein	9.4g
Salt	0.9g

## Ingredients

Water, **wheat** flour, wholemeal **wheat** flour (31,6%), **wheat** sourdough, vegetable oil (rapeseed), **wheat** gluten, **oatmeal** (1,6%), salt, yeast, flour treatment agent (E300), enzymes (amylase, lipase, xylanase). May contain traces of milk, soy, almonds, sesame seed.

