



Bread/Stone baked bread



# Gourmet Cranberry

Product code: 4488

With this premium Gourmet Cranberry you can offer your customers a high-quality eating experience for breakfast or lunch. The bread is baked in a scorching hot stone oven for texture and visual appearance and is part of our easy-to-use product range that combines convenience with the tempting aroma of fresh baking.

## Thaw & Bake

Thaw in room temperature 20-30 minutes. Bake at 200 °C for 9-11 minutes. **Note!** Baking time and temperature are indicative values dependent on the oven. Weight of the baked product approximately 70g.

<b>EAN</b>	17391288448807
<b>Weight pr. piece</b>	75 g
<b>Pieces pr. carton</b>	120
<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>	PL

## Nutritional information pr. 100 g.

Energy	1183kJ
Kcal	279kcal
Fat	0.9g
- of which saturates	0.2g
Carbohydrate	59g
- of which sugars	11g
Fibre	3.8g
Protein	7.2g
Salt	1.2g



## Ingredients

WHEAT flour, water, cranberries 14% [cranberries, sugar, sunflower oil], RYE sourdough [RYE flour, water], RYE flour, yeast, iodized salt, flour treatment agent (E300). May contain traces of egg, soy, milk, almonds, hazelnuts, walnuts, sesame seeds.



See more details, inspiration and recipes online:  
<https://www.lantmannen-unibake.com/Products/Bread/stone-baked-bread/gourmet-cranberry/>