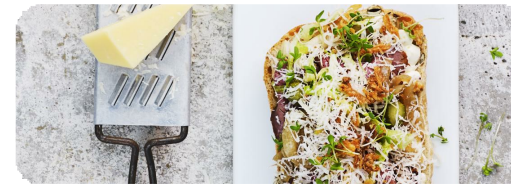




Bread/Stone baked bread



Loke

Product code: 4453

Bright, rustic portion bread with airy texture and crispy rusk. Filled with taste of pumpkin seeds.

Thaw & Bake

Thaw in room temperature for 20-30 minutes.
Bake at 200 °C for approx. 9-11 minutes. Note!
Baking time and temperature are indicative values dependent on the oven. Weight of the baked product approximately 105 g.

Ingredients

WHEAT flour, water, pumpkin seeds 11%, RYE sourdough [RYE flour, water], iodized salt, yeast. May contain traces of egg, soy, milk, almonds, hazelnuts, walnuts and sesame seeds.

EAN	17391288445301
Weight pr. piece	110 g
Pieces pr. carton	50
Cartons pr. pallet	16
Shelf life:	365 days
Storage:	Storage at -18°C or colder
Country of origin:	PL

Nutritional information pr. 100 g.

Energy	1220kJ
Kcal	288kcal
Fat	5.7g
- of which saturates	1g
Carbohydrate	49g
- of which sugars	1.1g
Fibre	3.1g
Protein	9.7g
Salt	1.5g



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