



Bread/Stone baked bread



Vale

Product code: 4454

A darker type of portion bread with raisins , walnuts, honey and different types of seeds.

Thaw & Bake

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

Ingredients

WHEAT flour, water, RYE sourdough [RYE flour, water], raisins 6%, linseeds 5%, WALNUTS 4%, SESAME SEEDS 4%, salt (iodine), yeast, BARLEY malt flour, honey 0,7%. May contain traces of egg, soy, milk, almond, hazelnuts.

EAN	17391288445400
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	1289kJ
Kcal	306kcal
Fat	6.8g
- of which saturates	0.8g
Carbohydrate	50g
- of which sugars	4.5g
Fibre	3.3g
Protein	9.3g
Salt	1.2g



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