



Pastry & Sweet treats/Soft Dough



# Blueberry & vanilla coffeeloaf

Product code: 200330

Blueberry and vanilla filled coffeeloaf

Raw dough

Defrost overnight in refrigerating room (+4°C) or for 1 hour in room temperature. Place the products in proofing cabin for 50–60 min (+35–37 °C, r.H. 70 %). Bake at 160–175 °C for 15–20 min.

## Ingredients

WHEAT flour, water, sugar, vegetable fat and oil (palm, rapeseed, coconut), yeast, blueberries 2%, modified starch (potato, maize), glucose fructose syrup, WHEY powder, salt, emulsifiers (vegetable E471, E472e), cardamom, WHEAT GLUTEN, gelling agents (E440(i), E460(i)), stabilizers (E339(ii), E401, E450(ii), E451(i), E516), glucose syrup, acidity regulator (E330), enzymes, flavours (vanilla), flour treatment agent (E300), colour (beta-carotene). May contain traces of egg, almond.

**EAN** 06416577601344  
**Weight pr. piece** 360 g  
**Pieces pr. carton** 28  
**Shelf life:** 365 days  
**Storage:** Storage at –18°C or colder.  
**Country of origin:** EE

Nutritional information pr. 100 g.

Energy	1214kJ
Kcal	288kcal
Fat	5.6g
- of which saturates	2.4g
Carbohydrate	51g
- of which sugars	14g
Fibre	2.8g
Protein	6.9g
Salt	0.37g
Lactose	0.26%



See more details, inspiration and recipes online:  
<https://www.lantmannen-unibake.com/Products/pastry/soft-dough-products/bonjour-blabarvaniljlangd-28x360g/>