



Pastry & Sweet treats/Soft Dough Products



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. NOTE! Baking times and temperatures are guidelines depending on the oven. Baked product weighs about 325g.

Ingredients

WHEAT flour, water, sugar, vegetable oil (palm, rapeseed), yeast, blueberry 2%, EGG powder, modified potato starch, WHEAT GLUTEN, cardamom, salt, WHEY powder (MILK), glucose fructose syrup, hardened vegetable fat (coconut), maize starch, MILK protein, thickeners (E440, E460, E451, E339, E450, E401, E516), emulsifier (E472e), flavours, colour (E160a), flour treatment agent (E300). May contain traces of almond, pistachio, pecan nut.

EAN	6416577601344
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	1199kJ
Kcal	284kcal
Fat	6.1g
- of which saturates	2.5g
Carbohydrate	48g
- of which sugars	13g
Fibre	3.3g
Protein	7.3g
Salt	0.1g



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