



Pastry & Sweet treats/Soft Dough

Bonjour Saffron Loaf 28x360g SG

Product code: 3290



Magnificent coffee loaf filled with saffron, raisins and almonds.

Raw dough

Defrost overnight in the fridge (2°C) or in room temperature for 60 min. Place the products in proofing cabin for 75 min (35–37°C, r.H. 70%). Bake at 170–180°C for 14–18 min. NOTE! Baking times and temperatures are guidelines depending on the oven. Baked product weighs about 330 g.

Ingredients

WHEAT flour, water, sugar, vegetable fats and oils (palm, rapeseed), raisin, yeast, glucose-fructose syrup (WHEAT), modified potato starch, apricot kernel, syrup, WHEAT gluten, EGG powder, salt, ALMOND 0,3%, potato fiber, flavourings, saffron, emulsifier (E472), bitter almond oil, flour treatment agent (E300). May contain traces of milk, pistachio, pecan nut.

EAN	17391288329007
Weight pr. piece	360 g
Pieces pr. carton	28
Cartons pr. pallet	45
Shelf life:	365 days
Storage:	Storage at -18°C or colder.
Country of origin:	EE

Nutritional information pr. 100 g.

Energy	1303kJ
Kcal	309kcal
Fat	8g
- of which saturates	3.3g
Carbohydrate	51g
- of which sugars	15g
Fibre	3.1g
Protein	7g
Salt	0.52g
Sodium	0.208g
Lactose	0%



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