



Pastry & Sweet treats/Soft Dough



Caramel coffeeloaf

Product code: 3255

Classic Swedish caramel coffeeloaf filled with rich sweetness of caramel.

Raw dough

Defrost overnight in the fridge (ca 2 °C) or in room temperature for 60 min. Place the products in proofing cabin for 45– 60 min (35–37 °C, ca 70% moisture). Bake at 175–190 °C for 15–20 min.

Ingredients

WHEAT flour, water, sugar, BUTTER, vegetable fat and oil (palm, rapeseed, coconut), yeast, modified potato starch, salt, emulsifiers (vegetable E471, E472e), skimmed MILK powder, cardamom, WHEAT GLUTEN, CREAM powder, thickener (E401), enzymes, flavours (vanilla, vanillin), flour treatment agent (E300), colour (beta-carotene). Product contains 14% toffee filling. May contain traces of egg, almond.

EAN	17391288325504
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	1308kJ
Kcal	311kcal
Fat	10g
- of which saturates	5g
Carbohydrate	47g
- of which sugars	12g
Fibre	2.5g
Protein	7g
Salt	0.41g



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