



Pastry & Sweet treats/Soft Dough



Cardamom filled coffeeloaf

Product code: 200331

Cardamom filled coffeeloaf. Topped with cardamom sugar.

Raw dough

Defrost overnight in refrigerating room (+4°C) or for 60 min 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 oil (palm, rapeseed), yeast, apricot kernel, modified potato starch, cardamom, salt, emulsifiers (vegetable E471, E472e), WHEAT GLUTEN, inverted sugar syrup, enzymes, flour treatment agent (E300), flavouring. May contain traces of milk, egg, almond.

EAN	06416577601368
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	1247kJ
Kcal	296kcal
Fat	6.8g
- of which saturates	2.6g
Carbohydrate	50g
- of which sugars	15g
Fibre	2.7g
Protein	7.3g
Salt	0.42g



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