



Pastry & Sweet treats/Soft Dough



# Pistage Cofeeloaf

Product code: 200004

Classic coffeloaf with creamy pistage filling.

## Raw dough

Thaw overnight in refrigerator (approx. 2 °C) or 60 min in room temperature. Proof 45–60 min in proofing cabinet (35–37 °C, r.H. 70%). Bake 15–20 min at 175–190 °C.

## Ingredients

WHEAT flour, water, sugar, vegetable oil (palm, rapeseed), yeast, apricot kernel, modified potato starch, salt, emulsifiers (vegetable E471, E472e), flavour (pistachio), cardamom, WHEAT GLUTEN, inverted sugar syrup, enzymes, flour treatment agent (E300). May contain traces of milk, egg, almond.

<b>EAN</b>	17391288330102
<b>Weight pr. piece</b>	360 g
<b>Pieces pr. carton</b>	28
<b>Cartons pr. pallet</b>	45
<b>Shelf life:</b>	365 days
<b>Storage:</b>	Temperature max C°–18 or colder.
<b>Country of origin:</b>	EE

## Nutritional information pr. 100 g.

Energy	1240kJ
Kcal	294kcal
Fat	6.6g
- of which saturates	2.6g
Carbohydrate	50g
- of which sugars	14g
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/pistagelangd/>