

"Pumpkin Seed Wholemeal Bread"

Product code: 50100005



The Pumpkin Seed Wholemeal bread is baked in a stone oven with white wheat which is wholegrain wheat flour to provide the traditional and characteristic mild flavour, soft consistency and light appearance of wheat bread as some of the bitter substances and the dark hue of the bran have been removed. The bread also bears the Nordic Keyhole symbol.

Thaw & Bake

Thaw the products covered with plastic or in a plastic bag for minimum 3-6 hours at room temperature or during the night in the fridge. Bake for 11 minutes at 190°C (air oven). Shelf life before baking (Covered): Max. 2 days in the fridge, or 1 day at room temperature.

Ingredients

Wheat flour, water, wholemeal **wheat** flour 23%, pumpkin seeds 10%, sifted **rye** flour, syrup, **wheat** gluten, **wheat** fibre, iodised salt, yeast, rapeseed oil, emulsifier (vegetable E472e), **wheat** malt flour, **barley** malt flour, flour treatment agent (E300). May contain traces of sesame seeds and walnuts.

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| EAN | 5701014027377 |
| Weight pr. piece | 508.3 g |
| Pieces pr. carton | 12 |
| Cartons pr. pallet | 20 |
| Shelf life: | 12 months |
| Storage: | At -18°C or colder. Do not re-freeze after defrosting. |
| Country of origin: | DK |

Nutritional information pr. 100 g.

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| Energy | 1167kJ |
| Kcal | 277kcal |
| Fat | 6.8g |
| - of which saturates | 1.5g |
| Carbohydrate | 40g |
| - of which sugars | 2g |
| Fibre | 6g |
| Protein | 11g |
| Salt | 0.96g |

