



Bread/Loaf

# SBS Pane Collina 18x350g sis. pussit

Product code: 200441



Rustic and airy wheat bread.

## Thaw & Bake

Thaw in room temperature for 45 min. Bake at 190°C for 8-10 min. The steam of the oven can be used in the beginning of baking. NOTE! Baking times and temperatures are guidelines depending on the oven. Baked product weights 345 g.

## Ingredients

WHEAT flour, water, dried sourdough [WHEAT flour, RYE flour], yeast, salt. May contain traces of walnuts.

<b>EAN</b>	6416577602365
<b>Weight pr. piece</b>	350 g
<b>Pieces pr. carton</b>	18
<b>Shelf life:</b>	300 days
<b>Storage:</b>	Storage at -18°C or colder
<b>Country of origin:</b>	EE

## Nutritional information pr. 100 g.

Energy	999kJ
Kcal	235kcal
Fat	0.7g
- of which saturates	0.1g
Carbohydrate	49g
- of which sugars	0.4g
Fibre	1.7g
Protein	7.1g
Salt	1.4g
Sodium	0.5g
Lactose	0%



See more details, inspiration and recipes online:  
<https://www.lantmannen-unibake.com/Schulstad-Bakery-Solutions/Products/Bread/Loaf/sbs-pane-collina-18x350g-sis.-pussit/>