



Bread/Loaf

Swiss Muesli Loaf

Product code: 7692



A true European-style breakfast bread made with hazelnuts, sunflower seeds, pumpkin seeds, apple pieces, raisins, dates, cranberries, flax seeds and wheat germ. Topped with a muesli cereal mixture.

Thaw & Bake

Thaw 30 minutes. Bake at 400° F for 15 to 18 minutes.

Ingredients

Water, Wheat Flour, Whole Wheat Flour, Raisins, Dates with Oat Flour, Hazelnuts, Cranberries, Rye Flour, Wheat Gluten, Rolled Oats, Flax Seeds, Sugar, Sesame Seeds, Sunflower Seeds, Wheat Germ, Lupin Flakes, Honey, Sea Salt, Pumpkin Seeds, Lupin Flour, Yeast, Invert Sugar, Dehydrated Apples, Guar Gum, Barley Flakes, Corn Grits, Fava Bean Flour, Malted Barley Flour, Rye Flakes, Dextrose, Xanthan Gum, Sunflower Lecithin, Malt Extract, Calcium Phosphate, Sunflower Oil, Salt, Ascorbic Acid, Enzymes.

EAN	008 34127 00692 4
Weight pr. piece	538.6 g
Pieces pr. carton	14
Cartons pr. pallet	60
Shelf life:	12 months
Storage:	Keep Frozen
Country of origin:	US

Nutritional information pr. 100 g.



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/Schulstad-Bakery-Solutions/Products/Bread/Loaf/swiss-muesli-loaf/>