



Bread/Loaf

# Walnut Bread SG

Product code: 80284



The Walnut Bread is baked according to proud artisan traditions with rye flour, walnuts and sourdough. The bread is baked in a stone oven which gives bread with a strong, crisp crust, a moist crumb and an intense taste.

## 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, sifted **rye** flour, whole grain **rye** flour, **walnuts** 3%, iodized salt, palm and rapeseed oil, d **wheat** gluten, durum **wheat** flour, yeast, **barley** malt extract, dried sourdough (**wheat** flour, sourdough culture), emulsifier (vegetable E472e), dextrose, **wheat** malt flour, **barley** malt flour, flour treatment agent (E300). May contain traces of sesam seeds.

<b>EAN</b>	5701536802841
<b>Weight pr. piece</b>	610 g
<b>Pieces pr. carton</b>	10
<b>Cartons pr. pallet</b>	20
<b>Shelf life:</b>	12 months
<b>Storage:</b>	At -18°C or colder. Do not re-freeze after defrosting.
<b>Country of origin:</b>	DK

## Nutritional information pr. 100 g.

Energy	1136kJ
Kcal	269kcal
Fat	4.4g
- of which saturates	1.1g
Carbohydrate	47g
- of which sugars	2g
Fibre	3.7g
Protein	8.5g
Salt	1.4g