

3 grain loaf - dough

Product code: 8042



Unbaked deep frozen bread

Raw dough

Ensure the products are covered with plastic. Defrost for approx. 180 minutes at room temperature or overnight in the fridge. Once defrosted, keep the products covered and let them rise for approx. 45-60 minutes at 35°C 75% RH or place in a warm area until tripled in size. Heat the oven to 230°C and then decrease the temperature to 190°C. Bake the products for 35 minutes with steam for the first 30 seconds, with the valve closed for the first 15 minutes.

Ingredients

Water, **Wheat** flour, wholemeal **wheat** flour 14%, **rye** kernels 8%, linseeds 4%, **wheat** gluten, yeast, iodised salt, dried sour dough culture (**wheat** flour, sour dough culture), stabiliser (E412), dextrose, emulsifier (vegetable E472e), **wheat** malt flour, rapeseed oil, flour treatment agent (E300, amylase, xylanase). May contain walnuts
 Decoration: **Sesame** seeds 3%.

EAN 5701536265127
Weight pr. piece 700 g
Pieces pr. carton 12
Cartons pr. pallet 32
Shelf life: 6 months
Storage: At -18°C or colder. Do not re-freeze after defrosting.
Country of origin: DK

Nutritional information pr. 100 g.

| | |
|----------------------|---------|
| Energy | 1056kJ |
| Kcal | 251kcal |
| Fat | 4.6g |
| - of which saturates | 0.7g |
| Carbohydrate | 38g |
| - of which sugars | 2g |
| Fibre | 6.6g |
| Protein | 11g |
| Salt | 0.98g |

