

Organic Wholemeal bun, (dough)

Product code: 6839



Organic Wholemeal Buns bearing the Nordic Keyhole symbol and baked with wholegrain wheat flour and rye flakes. These coarse buns are fully formed and can be used as they are - or they can be pressed flat and rolled around sausages as quick sausage rolls.

Thaw & Bake

Ensure the products are covered with plastic. Defrost for approx. 90 minutes at approx. 20 degrees, or overnight in the fridge. Once defrosted, keep the products covered and let them rise for approx. 45 minutes at 35°C 75% RH or place in a warm area until tripled in size. Heat the oven to 190°C (air oven) and bake the products for 12 minutes.

Ingredients

Wheat flour, water, rye flakes 12%, *wholemeal wheat flour 7%,* sunflower oil, yeast,* sugar, *wheat gluten, iodised salt, *wheat malt flour, flour treatment agent (E30). May contain traces of walnuts. * = Organic

EAN	5701014061845
Weight pr. piece	80 g
Pieces pr. carton	130
Cartons pr. pallet	40
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	1205kJ
Kcal	286kcal
Fat	5.4g
- of which saturates	0.7g
Carbohydrate	48g
- of which sugars	3.9g
Fibre	5.1g
Protein	8.7g
Salt	0.72g

