



Bread/Raw Dough

# Sport Loaf

Product code: 61011



Rawdough loaf. Rough portion bread with rye- and wheatflour. Contains healthy seeds such as linn- and sunflowerseeds.

## Raw dough

Thaw in the fridge under plastic sheeting during the night or at room temperature. Ferment for about 60 minutes. Inlet temperature 220 degrees, bake at 180-200 degrees with 7 second of steam for about 15 minutes.

## Ingredients

Ingredients: WHEAT flour, water, syrup, whole WHEAT flour, rolled RYE kernels, whole grain RYE flour, WHEAT gluten, flaxseed, sunflower seeds, RYE flour, yeast, RYE malt , sugar, sourdough powder of RYE, salt, canola oil, dextrose, emulsifier (E472e ), RYE bran, BARLEY malt flour, flour treatment agent (amylase, E300), enzyme (amylase), anti-caking agent (E170), enzyme (xylanase).

<b>EAN</b>	7315060610117
<b>Weight pr. piece</b>	100 g
<b>Pieces pr. carton</b>	80
<b>Cartons pr. pallet</b>	56
<b>Shelf life:</b>	210 days
<b>Storage:</b>	Store at -18 ° C or colder.
<b>Country of origin:</b>	SE

## Nutritional information pr. 100 g.

Energy	1051kJ
Kcal	251kcal
Fat	4g
- of which saturates	1g
Carbohydrate	43g
- of which sugars	6g
Fibre	4g
Protein	9g
Salt	0.49g