

# Walnut loaf - dough

Product code: 80330



Walnut Loaf – this dough is made of wheat flour, bolted rye flour, walnuts, sourdough and a touch of malt. Bake the bread as it is or be more imaginative and turn the raw dough into baguettes, rustic buns or rolls.

## 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

**Wheat** flour, water, sifted **rye** flour, **walnuts** 3%, yeast, **wheat** gluten, iodised salt, dired sour dough (**wheat** flour, sour dough culture), stabilisers (E412), emulsifier (vegetable E472e), dextrose, **wheat** malt flour, rapeseed oil, **barley** malt flour, flour treatment agent (E300, amylase, xylanse).

<b>EAN</b>	5701014055165
<b>Weight pr. piece</b>	750 g
<b>Pieces pr. carton</b>	12
<b>Cartons pr. pallet</b>	32
<b>Shelf life:</b>	6 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	1083kJ
Kcal	256kcal
Fat	3.6g
- of which saturates	0.5g
Carbohydrate	45g
- of which sugars	2g
Fibre	3.7g
Protein	9.1g
Salt	1.4g