

Wholemeal farmers loaf - dough

Product code: 8053



Wholemeal Farmers Loaf contains wholegrain wheat flour, wheat flakes and barley malt extract to give it its dark golden colour. This loaf bears the Nordic Keyhole symbol.

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, wholemeal **wheat** flour 15%, **wheat** flakes 7%, yeast, rapeseed oil, iodised salt, **wheat** gluten, dried sour dough (**wheat** flour, sour dough culture), stabilisers (E412), dextrose, emulsifier (vegetable E472e), **barley** malt extract, **wheat** malt flour, flour treatment agent (E300, amylase, xylanase, glucose oxidase). May contain traces of walnuts.

EAN	5701536265066
Weight pr. piece	750 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	1069kJ
Kcal	253kcal
Fat	2.9g
- of which saturates	0.5g
Carbohydrate	45g
- of which sugars	2g
Fibre	5.2g
Protein	9.1g
Salt	1.1g

