



Bread/Roll



# Sourdough rolls

Product code: 50150080

Great rustic rolls baked in a stone oven and containing our own signature sourdough. The rolls can be used for breakfast, as rolls for individual covers or small sandwiches. The signature sourdough is made up of three different sourdough cultures based on wheat, rye and durum wheat. The flavour is full, but mild.

## Bake frozen

Bake directly from frozen for approx. 11 min. at 190°C. Ready to serve after approx. 15 min.

## Ingredients

**Wheat** flour, water, sourdough 15% (water, fermented **wheat** flour –durum **wheat**flour - **rye** flour) durum **wheat** flour 12,5%,**wheat** gluten, iodized salt, sifted **rye** flour, yeast, emulsifier (vegetable E472e), **wheat** malt flour, **barley** malt flour, flour treatment agent (E300). May contain traces of sesame and milk.

<b>EAN</b>	5701014061005
<b>Weight pr. piece</b>	75 g
<b>Pieces pr. carton</b>	40
<b>Cartons pr. pallet</b>	32
<b>Shelf life:</b>	12 month
<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	994kJ
Kcal	235kcal
Fat	1.3g
- of which saturates	0.3g
Carbohydrate	45g
- of which sugars	2g
Fibre	2.6g
Protein	9.4g
Salt	1.4g



See more details, inspiration and recipes online:  
<https://www.lantmannen-unibake.com/Schulstad-Bakery-Solutions/Products/Bread/Rolls/sourdough-rolls/>