



Gourmet Bread.

Product code: 80345

Gourmet Bread is deliciously soft and made from rye flour, bolted rye flour and wheat kernels. The dark rye is combined with wheat flour to make the bread incredibly light and delicious. The crumb is soft while the crust is crisp because the bread is baked in a stone oven. The sourdough gives the bread a delicious and lightly tart taste. Gourmet Bread is a delicious alternative to traditional rye bread and suits all kinds of toppings. Gourmet Bread bears the Nordic Keyhole symbol.

Bake frozen

Thaw the products covered with plastic or in a plastic bag for minimum 3-6 hours or during the night in the fridge. Bake for 11 minutes at 190°C (air oven). Shelf life before baking (Covered): Max. 2 days in the fridge, or 1 day at room temperature.

Ingredients

Water, **wheat** flour, sifted **rye** flour, **rye** flour 18%, **wheat** kernels 6%, dried sour dough (fermented **wheat** flour, salt), **wheat** gluten, **barley** malt extract, iodised salt, durum **wheat** flour yeast, emulsifier (vegetable E472e), **barley** malt flour, **wheat** malt flour, flour treatment agent (E300). May contain traces of sesame seeds and walnuts.

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| EAN | 5701536803459 |
| Weight pr. piece | 608 g |
| Pieces pr. carton | 12 |
| Cartons pr. pallet | 20 |
| Shelf life: | 12 months |
| Storage: | At -18°C or colder. Do not re-freeze after defrosting. |
| Country of origin: | DK |

Nutritional information pr. 100 g.

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| Energy | 1070kJ |
| Kcal | 254kcal |
| Fat | 1.5g |
| - of which saturates | 0.4g |
| Carbohydrate | 45g |
| - of which sugars | 2g |
| Fibre | 5.8g |
| Protein | 8.9g |
| Salt | 0.94g |

