



Bread/Sandwich Bread

Wholemeal Pita Bread

Product code: 29104964



Our pita bread is baked in authentic fashion from water, wholegrain wheat flour, salt, sugar, oil and yeast. The dough is kneaded for 10 minutes and is then made into rolls which rest for 10 minutes. The bread is rolled into flat pita breads that rise for 25 minutes before being baked for 50 seconds at 450°C. During baking, the pita breads rise and form their characteristic 'pocket' due to the high baking temperature. Our production method ensures pita breads that look authentic because they are not uniform and round as they are if they are cut from rolled dough. In this version of pita bread, the flour is a mild wholegrain wheat flour. This means that even though the bread may not look particularly rustic, it bears the Nordic Keyhole symbol.

Bake frozen

Thaw Pita Bread at 20°C in approx. 15 min. Bake at 180°C in approx. 2 min. Pita Bread can also be heated on a toaster in 1-2 min.

Ingredients

Wholemeal **wheat** flour 37 %, water, **wheat** flour, yeast, iodised salt, sugar, **wheat** malt flour, flour treatment agent (E300).

EAN	5701014045357
Weight pr. piece	80 g
Pieces pr. bag	5
Pieces pr. carton	80
Bags pr. carton	16
Cartons pr. pallet	40
Shelf life:	8 months
Storage:	At -18°C or colder. Do not re-freeze after defrosting.
Country of origin:	DK

Nutritional information pr. 100 g.

Energy	995kJ
Kcal	235kcal
Fat	1.4g
- of which saturates	0.2g
Carbohydrate	45g
- of which sugars	2g
Fibre	5.5g
Protein	7.9g
Salt	0.97g

