



Bread/Speciality Bread

Formstekt Alpebrød 750g

Product code: 6360



Tinbaked wholegrain bread alpine style made with natural sourdough topped with tasty multiseeds

Thaw & Bake

Thaw at roomtemperature and bake in preheated oven at 230°C i 4-6 minutes.

Ingredients

Flour (**Wheat** flour 34%, wholegrain **wheat** flour 20%, wholegrain **rye** flour 7%), water, natural sour dough (wholegrain **rye** flour, water), **oat** flakes, linseeds, yeast, rape oil, **sesame**, salt, dextrose, emulsifier Mono- and Diglyceride of fatty acids, poppy. May contain traces of almonds, hazel

EAN

Weight pr. piece 750 g

Pieces pr. carton 9

Cartons pr. pallet 24

Shelf life: 12 months

Storage: At -18°C or colder. Do not re-freeze after defrosting

Country of origin: DE

Nutritional information pr. 100 g.

Energy	1108kJ
Kcal	264kcal
Fat	6.8g
- of which saturates	0.5g
Carbohydrate	38.8g
- of which sugars	1.8g
Fibre	8g
Protein	7.8g
Salt	1.18g



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/Schulstad-Bakery-Solutions/Products/Bread/Speciality-Bread/tinbaked-wholegrain-bread-alpine-style-750g/>