



Bread/Speciality Bread

# Wheat bread with extra wholegrain

## 750g

Product code: 60063



Classic formshaped bread with extra wholegrain topped with oat flakes

### Thaw & Bake

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

### Ingredients

Flour (**Wheat** flour 23%, wholegrain **wheat** flour 24%), water, **oat** flakes, natural sour dough (wholegrain **rye** flour, water), sunflower seeds, pumpkin seeds, linseeds, yeast, rape oil, salt, dextrose, emulsifier Mono- and Diglyceride of fatty acids, caramel syrup.

### EAN

**Weight pr. piece** 750 g

**Pieces pr. carton** 9

**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	1157kJ
Kcal	275kcal
Fat	8g
- of which saturates	1.4g
Carbohydrate	38.9g
- of which sugars	1.8g
Fibre	5.8g
Protein	9g
Salt	1.06g
Sodium	0.424g



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