



Bread/Stone baked bread

# Buffét bread, light.

Product code: 50000095



Rustic Buffet Bread baked in a stone oven. This light version is made of durum wheat and sourdough. The bread has a silky soft crumb and an attractive rustic appearance.

## Bake frozen

Bake directly from frozen for 11 minutes at 190°C (air oven)

## Ingredients

Durum **wheat** flour 35%, **Wheat** flour, water, dried sourdough 1,2% ( fermented **rye** flour, salt), iodized salt, sugar, yeast, sifted **rye** flour, emulsifier (vegetable E472e), dextrose, **wheat** malt flour, flour treatment agent (E300), **barley** malt. May contain traces of sesame and milk.

<b>EAN</b>	5701014058531
<b>Weight pr. piece</b>	350 g
<b>Pieces pr. carton</b>	15
<b>Cartons pr. pallet</b>	20
<b>Shelf life:</b>	12 month.
<b>Storage:</b>	At -18° or colder. Do not re-freeze after defrosting.
<b>Country of origin:</b>	DK

## Nutritional information pr. 100 g.

Energy	1025kJ
Kcal	242kcal
Fat	1.4g
- of which saturates	0.5g
Carbohydrate	47g
- of which sugars	2g
Fibre	2.7g
Protein	9g
Salt	1.2g



See more details, inspiration and recipes online:  
<https://www.lantmannen-unibake.com/Schulstad-Bakery-Solutions/Products/Bread/stone-baked-bread/buffet-bread-light/>