



Bread/Stone baked bread

# Ciabatta Breakfast roll dark- Stoneoven baked.

Product code: 5000060



These dark Ciabatta Breakfast rolls contain wheat flour, durum wheat and rye flour, and sunflower and flax seeds as well as a touch of malt have been added to the dough. They are delicious morning rolls baked in a stone oven to produce a delicious, chewy crust.

Bake frozen

Bake directly from frozen in a pre-heated oven at 220°C (air oven 190°C) for approx. 11 min.

## Ingredients

**Wheat** flour, water, durum **wheat** flour 7,5%, **rye** flour 5,5%, sunflower seeds 4,5%, linseeds 2%, **wheat** gluten, iodised salt, rapeseed oil, sugar, **barley** malt extract, sifted **rye** flour, yeast, dried sourdough (**wheat** flour, sourdough culture), emulsifier (vegetable E472e), **wheat** malt flour, **barley** malt flour, flour treatment agent (E300).. May contain traces of sesame seeds.

<b>EAN</b>	5701014053024
<b>Weight pr. piece</b>	75 g
<b>Pieces pr. carton</b>	50
<b>Cartons pr. pallet</b>	20
<b>Shelf life:</b>	12 months
<b>Storage:</b>	At -18°C or colder. Do not re-freeze after defrosting.
<b>Country of origin:</b>	DK

## Nutritional information pr. 100 g.

Energy	1135kJ
Kcal	269kcal
Fat	5.5g
- of which saturates	0.8g
Carbohydrate	43g
- of which sugars	2.4g
Fibre	3.8g
Protein	10g
Salt	1.2g



See more details, inspiration and recipes online:  
<https://www.lantmannen-unibake.com/Schulstad-Bakery-Solutions/Products/Bread/stone-baked-bread/ciabatta-breakfast-roll-dark-stoneoven-baked/>