



Bread/Stone baked bread

Wholegrain bread country style 1000g

Product code: 70250



Large delicate wholegrain bread in oblong shape made with sourdough and topped with oat flakes.

Thaw & Bake

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

Ingredients

Wholegrain of **wheat** flour 30%, pre fermented **wheat** dough (**wheat** flour, water, yeast, salt), water, **wheat** flour, **oat** flakes 2%, salt, bread improver (**wheat** flour, baking enzymes, flour treatment agent E300). Topped with oak flakes. May contain traces of egg, soya, milk, hazelnut, walnut, almonds and sesame.

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|---------------------------|---|
| EAN | 6437005070211 |
| Weight pr. piece | 70 g |
| Pieces pr. carton | 10 |
| Cartons pr. pallet | 16 |
| Shelf life: | 12 months |
| Storage: | At -18°C or colder. Do not re-freeze after defrosting |
| Country of origin: | PL |

Nutritional information pr. 100 g.

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|----------------------|---------|
| Energy | 1094kJ |
| Kcal | 259kcal |
| Fat | 1.7g |
| - of which saturates | 0.4g |
| Carbohydrate | 48.9g |
| - of which sugars | 0.5g |
| Fibre | 5.3g |
| Protein | 9.2g |
| Salt | 1.7g |
| Sodium | 0.68g |



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/Schulstad-Bakery-Solutions/Products/Bread/stone-baked-bread/wholegrain-bread-country-style-1000g/>