

# Danish Loaf - Dough

Product code: 8020



Danish Loaf - raw dough is the most popular product in our raw dough range. It is a classic light dough and is typically used for different types of white bread sprinkled with white or blue poppy seeds. The dough is also perfect for many other types of baked goods – e.g. snack products such as sausage rolls and pizzas.

## Raw dough

Ensure the products are covered with plastic. Defrost for approx. 180 minutes at room temperature or overnight in the fridge. Once defrosted, keep the products covered and let them rise for approx. 45-60 minutes at 35°C 75% RH or place in a warm area until tripled in size. Heat the oven to 230°C and then decrease the temperature to 190°C. Bake the products for 35 minutes with steam for the first 30 seconds, with the valve closed for the first 15 minutes.

## Ingredients

**Wheat** flour, water, rapeseed oil, yeast, iodised salt, **wheat** gluten, stabiliser (E412), dextrose, emulsifier (vegetable E472e), **wheat** malt flour, flour treatment agent (E300, amylase, xylanase). May contain traces of walnuts.

<b>EAN</b>	5701536265134
<b>Weight pr. piece</b>	675 g
<b>Pieces pr. carton</b>	12
<b>Cartons pr. pallet</b>	32
<b>Shelf life:</b>	6 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	1095kJ
Kcal	259kcal
Fat	3.8g
- of which saturates	0.5g
Carbohydrate	46g
- of which sugars	2g
Fibre	3g
Protein	8.7g
Salt	1.1g