

Loaf with blue poppyseeds SG

Product code: 80240



Classic Danish white bread made from wheat flour and sourdough and sprinkled with blue poppy seeds. The bread is baked in a stone oven, but the recipe is composite so that the bread retains its classic characteristics of a thin, crisp crust and a dense, soft crumb.

Thaw & Bake

Thaw the products covered with plastic or in a plastic bag for minimum 3-6 hours at room temperature or during the night in the fridge. Bake for 11 minutes at 190°C (air oven). Shelf life before baking (Covered): Max. 2 days in the fridge, or 1 day at room temperature.

Ingredients

Wheat flour, water, Poppy seeds 1,5%, palm and -rapeseed oil, iodized salt, dried sourdough (fermented **wheat** flour, salt), sugar, yeast, **wheat** gluten, sifted **rye** flower, emulsifier (vegetable E472e), **wheat** malt flour, flour treatment agent (E300), **barley** malt flour. May contain traces of sesame seeds and walnuts.

EAN	5701536802407
Weight pr. piece	600 g
Pieces pr. carton	10
Cartons pr. pallet	20
Shelf life:	12 months
Storage:	At -18°C or colder. Do not re-freeze after defrosting.
Country of origin:	DK

Nutritional information pr. 100 g.

Energy	1119kJ
Kcal	265kcal
Fat	2.9g
- of which saturates	0.8g
Carbohydrate	49g
- of which sugars	2g
Fibre	2.6g
Protein	9.3g
Salt	1.3g