

Organic Wholemeal bun, (dough)

Product code: 6839



Organic Wholemeal Buns bearing the Nordic Keyhole symbol and baked with wholegrain wheat flour and rye flakes. These coarse buns **are fully formed and can be used as they are** – or they can be pressed flat and rolled around sausages as quick sausage rolls.

Thaw & Bake

Ensure the products are covered with plastic. Defrost for approx. 90 minutes at approx. 20 degrees, or overnight in the fridge. Once defrosted, keep the products covered and let **them rise for approx. 45 minutes at 35°C 75% RH** or place in a warm area until tripled in size. Heat **the oven to 190°C (air oven) and bake the products for 12 minutes.**

Ingredients

***Wheat** flour, water, * **rye** flakes 12%, *wholemeal **wheat** flour 7%,* sunflower oil, yeast,* sugar, ***wheat** gluten, *dextrose, iodised salt, thickener (E412), ***wheat** malt flour, flour treatment agent (E300, amylase, xylanase). May contain traces of walnuts. * = Organic

EAN	5701014061845
Weight pr. piece	80 g
Pieces pr. carton	130
Cartons pr. pallet	40
Shelf life:	6 months
Storage:	At -18°C or colder. Do not re-freeze after defrosting
Country of origin:	DK

Nutritional information pr. 100 g.

Energy	1208kJ
Kcal	287kcal
Fat	5.5g
- of which saturates	0.7g
Carbohydrate	48g
- of which sugars	4.1g
Fibre	5.1g
Protein	8.7g
Salt	0.72g

