

Rolls with oatflakes-Stoneoven baked

Product code: 50150073



The rolls contain coarsely rolled oats and wholegrain wheat flour. The oats give the bread a 'home-baked' feel in their consistency and taste and contribute to a high content of fibre and wholegrain which means that the loaf bears the Nordic Keyhole symbol. These oat flake rolls are diamond-shaped and sprinkled with blue poppy seeds.

Bake frozen

Put the frozen rolls on a baking plate in the middle of a cold oven, turn oven to 190°C hot air and bake the rolls in 13-15 minutes. Let the rolls rest for 3 minutes when you take them out of the oven. Baking time can be shortened by 2-3 minutes if the bread is thawed, or oven is preheated.

Ingredients

Water, **Oat** flakes 31%, **wheat** flour 21%, wholemeal **wheat** flour 5%, **wheat** gluten, poppy seed, syrup, **wheat** fiber, iodized salt, sifted **rye** flour, yeast, **wheat** malt flour, flour treatment agent (E300), **barley** malt flour. May contain traces of sesame seeds.

EAN	5701014047924
Weight pr. piece	100 g
Pieces pr. carton	40
Cartons pr. pallet	32
Shelf life:	12 months
Storage:	At -18° or colder. Do not re-freeze after defrosting.
Country of origin:	DK

Nutritional information pr. 100 g.

Energy	992kJ
Kcal	235kcal
Fat	3.5g
- of which saturates	0.5g
Carbohydrate	37g
- of which sugars	2g
Fibre	5.8g
Protein	11g
Salt	0.95g

