

Rye bread, sliced in bag

Product code: 26108



Monastery Rye Bread is classic Danish rye bread containing rye sourdough and rye kernels. The **sourdough is Schulstad's own and is designed to be freshened up with water and flour and matures for 12 hours before it is baked.** These additions are made to ensure taste, even consistency and moistness. The bread is sliced and packed in oven bags to give it superior shelf life and moistness. This bread bears the Nordic Keyhole symbol.

Thaw & Bake

Thaw the products for min. 12 hours at room temperature or overnight in the fridge. Bake 40 minutes at 100°C directly in the bag with clip. Let the bread cool before removing the clip. Be careful! Do NOT use the baking bag at temperatures above the recommended 100 °C. Shelf life before baking (in bag): Max. 2 days in the fridge, or 1 day at room temperature.

Ingredients

Water, rye sourdough 21% (water, wholemeal **rye** flour 9,5%, **barly** malt flour, sourdough culture), **rye** kernels 21%, wholemeal **rye** flour 16%, **rye** sifted flour, bread crumbs (ingredients as in this bread), iodised salt, **barley** malt ekstrakt, vinegar, rapeseed oil, yeast, **barley** flakes 0,5%, **barly** malt flour, **wheat** flour, flour treatment agent (E300).

EAN	5701014051730
Weight pr. piece	1325 g
Pieces pr. carton	8
Cartons pr. pallet	24
Shelf life:	12 month
Storage:	At -18°C or colder. Do not re-freeze after defrosting.
Country of origin:	DK

Nutritional information pr. 100 g.

Energy	834kJ
Kcal	198kcal
Fat	2g
- of which saturates	0.5g
Carbohydrate	35g
- of which sugars	2.5g
Fibre	10g
Protein	5g
Salt	1.2g

