

Sunflower Rye Bread

Product code: 80324



Sunflower Rye Bread is moist and full of seeds and contains rye kernels and sunflower seeds. The bread is baked with a rye sourdough which gives it an authentic rye bread flavour. The Sunflower Rye Bread bears both the Nordic Keyhole and Danish Wholegrain symbols. In addition to natural fibre, wholegrain rye bread also contains other healthy ingredients such as vitamins and minerals.

Bake frozen

Thaw the products covered with plastic or in a plastic bag for minimum 12 hours at room temperature or overnight in the fridge. Bake for 25 minutes at 175°C (air oven). Shelf life before baking (Covered): Max. 2 days in the fridge, or 1 day at room temperature.

Ingredients

Water, **rye** kernels 22%, rye sourdough 17% (water, wholemeal **rye** flour 7%, **barley** malt flour, sourdough culture), wholemeal **rye** flour 14%, sunflower seeds 7%, sifted **rye** flour 6%, rye breadcrumbs (ingredients as in this bread), linseeds, iodised salt, vinegar, yeast, **barley** malt extract, dried sour dough (wholemeal **rye** flour 0.5%, sourdough culture, **barley** malt flour.

EAN	5701536803244
Weight pr. piece	1100 g
Pieces pr. carton	8
Cartons pr. pallet	24
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	952kJ
Kcal	227kcal
Fat	6.6g
- of which saturates	1g
Carbohydrate	30g
- of which sugars	2.3g
Fibre	10g
Protein	6.9g
Salt	1.2g

