



Bread/Baguette

Buffét bread, dark

Product code: 50000096



Rustic Buffet Bread baked in a stone oven. This dark version is made of durum wheat flour, sourdough, sunflower seeds, flax seeds and malt. The bread has an attractive, open-pored crumb and a rustic appearance with a crisp crust.

Bake frozen

Bake directly from frozen for 11 minutes at 190°C (air oven)

Ingredients

Wheat flour, water, durum **wheat** flour, linseeds, sunflower seeds, iodized salt, **barley** malt extract, dried sourdough (fermented **wheat** flour, salt), sugar, yeast, sifted **rye** flour, emulsifier (vegetable E472e), dextrose, **wheat** malt flour, flour treatment agent (E300), **barley** malt flour. May contain traces of sesame and milk.

EAN 5701014058555
Weight pr. piece 350 g
Pieces pr. carton 15
Cartons pr. pallet 20
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	1019kJ
Kcal	241kcal
Fat	2.4g
- of which saturates	0.5g
Carbohydrate	45g
- of which sugars	2g
Fibre	2.8g
Protein	8.4g
Salt	1.3g



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/Schulstad-Bakery-Solutions/Products/bread2/Baguette/buffet-bread-dark/>