



Bread/Ciabatta

Rustic Ciabatta

Product code: 151241



A full flavoured Italian-style round ended ciabatta roll made with sourdough.

Bake frozen

Bake for 6 minutes at 190°C Recommended shelf life after baking is 12 hours.

EAN 05038910002598
Weight pr. piece 120 g
Pieces pr. bag 60
Pieces pr. carton 60
Bags pr. carton 1
Cartons pr. pallet 25
Shelf life: 12 Months
Storage: At -18°C or colder. Do not re-freeze after defrosting.
Country of origin: DE

Nutritional information pr. 100 g.

Energy	1040kJ
Kcal	244kcal
Fat	2.3g
- of which saturates	0.7g
Carbohydrate	47.1g
- of which sugars	4.1g
Fibre	4.2g
Protein	8.8g
Salt	0.96g
Sodium	0.38g

Ingredients

WHEAT Flour, Water, WHEAT Sour Dough (WHEAT Flour, Water), Durum WHEAT Semolina, Yeast, Salt, Baking Agent (Stabiliser (E 412), WHEAT Flour, Glucose, Rapeseed Oil), BARLEY Malt Extract.

For allergens, including cereals containing gluten, see ingredients in CAPITALS.

May also contain traces of milk, nuts, sesame seeds and soya.



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/Schulstad-Bakery-Solutions/Products/bread2/Ciabatta/rustic-ciabatta2/>