



Bread/Focaccia

Focachette Tomato & Olive

Product code: 200444



Round soft wheat bread with tomatoes and black olives

Thaw & Bake

Thaw in room temperature for 25-30 min. Bake in 200 °C for 5-6 minutes. Little steam can be used in the beginning of baking.

Ingredients

WHEAT flour, water, olive 3%, RYE flour, dried tomato 2%, dried durum WHEAT sourdough, salt, olive oil, malt extract (BARLEY), WHEAT GLUTEN, yeast, flour treatment agent (E300), basil, stabilizer (E579). May contains traces of walnuts.

EAN	06416577602426
Weight pr. piece	200 g
Pieces pr. carton	24
Cartons pr. pallet	20
Shelf life:	365 days
Storage:	Storage at -18°C or colder.
Country of origin:	EE

Nutritional information pr. 100 g.

Energy	1016kJ
Kcal	240kcal
Fat	2.3g
- of which saturates	0.3g
Carbohydrate	45g
- of which sugars	0.8g
Fibre	4.3g
Protein	8g
Salt	1.3g
Sodium	0.5g



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/Schulstad-Bakery-Solutions/Products/bread2/Focaccia/focachette-tomato--olive2/>