

Filone Bread, Dark.

Product code: 50100014



Dark Filone Bread is bread baked in a stone oven according to Italian tradition with very moist doughs. The bread is baked with wholegrain wheat flour, oat flakes, flax seeds, wheat kernels and sourdough. The bread is rolled under a special long roller to create the characteristic pointed tips of Filone bread. The powerful heat of the stone oven quickly encapsulates the crumb to provide a good, chewy crust. The Filone bread bears both the Nordic Keyhole and Danish Wholegrain symbols.

Thaw & Bake

Thaw the products covered with plastic or in a plastic bag for minimum 3-6 hours at room temperature or during the night in the fridge.

Bake for 11 minutes at 190°C (air oven). Shelf life before baking (Covered): Max. 2 days in the fridge, or 1 day at room temperature.

Ingredients

Wholemeal **wheat** flour 30%, water, **wheat** flour, **oat** flakes 6,5%, linseed 3%, **wheat** kernels 3%, rapeseed oil, yeast, **wheat** gluten, dried sour dough (fermented **wheat** flour, salt), **barley** malt extract, sugar, iodized salt, sifted **rye** flour, emulsifier (vegetable E472e), **wheat** malt flour, flour treatment agent (E300), **barley** malt flour. May contain traces of sesam seeds and walnuts.

EAN	5701014055097
Weight pr. piece	483 g
Pieces pr. carton	10
Cartons pr. pallet	20
Shelf life:	12 months
Storage:	At -18°C or colder. Do not re-freeze after defrosting.
Country of origin:	DK

Nutritional information pr. 100 g.

Energy	1128kJ
Kcal	268kcal
Fat	5.5g
- of which saturates	0.7g
Carbohydrate	42g
- of which sugars	2g
Fibre	6.3g
Protein	9.4g
Salt	0.93g

