

# Filone oat.

Product code: 80498



Filone Oat is a loaf baked in a stone oven. It contains oat flakes and two different sourdoughs to achieve just the right, rich taste of bread. 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.

## 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.

|                           |  |
|---------------------------|--|
| <b>EAN</b>                | 5701014052461  |
| <b>Weight pr. piece</b>   | 635 g  |
| <b>Pieces pr. carton</b>  | 8  |
| <b>Cartons pr. pallet</b> | 20   |
| <b>Shelf life:</b>        | 12 months  |
| <b>Storage:</b>           | At -18°C or colder. Do not re-freeze after defrosting. |
| <b>Country of origin:</b> | DK   |

## Nutritional information pr. 100 g.

|                      |         |
|----------------------|---------|
| Energy               | 1040kJ  |
| Kcal                 | 246kcal |
| Fat                  | 1.7g    |
| - of which saturates | 0.4g    |
| Carbohydrate         | 48g     |
| - of which sugars    | 2g      |
| Fibre                | 3.4g    |
| Protein              | 7.9g    |
| Salt                 | 1.2g    |



## Ingredients

**Wheat** flour, water, **oat** flakes 6,5%, sifted **rye** flour, dried sour flour 1% (fermented **rye** flour, sour dough culture, salt), iodised salt, sugar, durum **wheat** flour, yeast, emulsifier (vegetable E472e), dextrose, **wheat** malt flour, **barley** malt flour, flour treatment agent (E300). May contain traces of sesame seeds and walnuts.