



Bread/Loaf

# Rosemary Pugliese with Sea Salt

Product code: 6579



Artisanal loaf with rosemary and sea salt.

Thaw & Bake

Thaw 30 minutes. Bake at 400° F for 13 to 15 minutes.

<b>EAN</b>	008 34127 06579 2
<b>Weight pr. piece</b>	495.2 g
<b>Pieces pr. carton</b>	12
<b>Cartons pr. pallet</b>	60
<b>Shelf life:</b>	12 months
<b>Storage:</b>	Store at 0°F (-18°C) or below.
<b>Country of origin:</b>	US

Nutritional information pr. 100 g.



## Ingredients

Wheat Flour, Water, White Whole Wheat Flour, Durum Flour, Extra Virgin Olive Oil, Rosemary, Durum Wheat Sourdough (Durum Wheat, Yeast, Ascorbic Acid, Enzymes), Sea Salt, Rye Flour, Yeast.



See more details, inspiration and recipes online:  
<https://www.lantmannen-unibake.com/Schulstad-Bakery-Solutions/Products/bread2/Loaf/rosemary-pugliese-with-sea-salt/>