



Small loaf with blue poppyseeds

Product code: 80677

Pre-baked deep frozen bread. Stoneoven baked.

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

Wheat flour, water, poppy seeds 3%, iodised salt, rapeseed oil, dried sour dough (fermented **wheat** flour, salt), sugar, sifted **rye** flour, yeast, emulsifier (vegetable E472e), dextrose, **wheat** malt flour, flour treatment agent (E300), **barley** malt flour. May contain traces of sesame seeds and walnuts.

EAN	5701014045036
Weight pr. piece	408.3 g
Pieces pr. carton	15
Cartons pr. pallet	20
Shelf life:	12 months
Storage:	At -18° or colder. Do not re-freeze after defrosting.
Country of origin:	DK

Nutritional information pr. 100 g.

Energy	1126kJ
Kcal	266kcal
Fat	3.5g
- of which saturates	0.6g
Carbohydrate	49g
- of which sugars	2g
Fibre	2.6g
Protein	8.4g
Salt	1.2g

