



Bread/Loaf

# Spelt Bread, Dark.

Product code: 23507411



Spelt Bread is baked in a stone oven with wholegrain wheat flour and spelt flour. Its taste is emphasised by wheat kernels and sunflower seeds as well as dark syrup. The bread looks attractive with long cuts along the square bread.

## 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>	5701014034573
<b>Weight pr. piece</b>	500 g
<b>Pieces pr. carton</b>	12
<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	1107kJ
Kcal	262kcal
Fat	4.2g
- of which saturates	0.6g
Carbohydrate	43g
- of which sugars	2.7g
Fibre	6.3g
Protein	10g
Salt	1.2g



## Ingredients

**Wheat** flour, water, wholemeal **wheat** flour 17%, **spelt** flour 12%, sifted **rye** flour, **wheat** kernels, sunflower seeds, dark syrup, wheat fibre, **wheat** gluten, iodised salt, rapeseed oil, yeast, sugar, emulsifier (vegetable E472e), **wheat** malt flour, flour treatment agent (E300), **barley** malt flour. May contain traces of milk and sesame seeds.



See more details, inspiration and recipes online:  
<https://www.lantmannen-unibake.com/Schulstad-Bakery-Solutions/Products/bread2/Loaf/spelt-bread-dark/>