



Bread/Loaf

# Three Cheese Asiago Loaf

Product code: 7660



Made with a blend of Durum and Semolina flour with three different cheeses inside: Asiago, Parmesan and Romano. Then topped with more shredded Asiago cheese before baking.

## Thaw & Bake

Thaw 30 minutes. Bake at 400° F for 15 to 18 minutes.

<b>EAN</b>	008 34127 00766 2
<b>Weight pr. piece</b>	510.3 g
<b>Pieces pr. carton</b>	12
<b>Cartons pr. pallet</b>	60
<b>Shelf life:</b>	12 months
<b>Storage:</b>	Keep Frozen
<b>Country of origin:</b>	US

Nutritional information pr. 100 g.

## Ingredients

WATER, DURUM FLOUR, ENRICHED; (NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WHEAT FLOUR, SEMOLINA FLOUR, ENRICHED; (NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CHEESE BLEND (ASIAGO, ROMANO & PARMESAN CHEESE (PASTURIZED COW'S MILK, CHEESE CULTURE, SALT, ENZYMES)., ASIAGO CHEESE (PASTEURIZED COW'S MILK, CHEESE CULTURE, SALT, ENZYMES)., NATURAL WHEAT SOUR (WATER, FERMENTED WHEAT SOUR), WHEAT GLUTEN, SEA SALT, YEAST, NATURAL CHEESE FLAVOR (MALTODEXTRIN, WHEY SOLIDS, NATURAL CHEESE FLAVOR, SALT), ENZYMES, ASCORBIC ACID.



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