



Bread/Loaf

Walnut Bread SG

Product code: 80284



The Walnut Bread is baked according to proud artisan traditions with rye flour, walnuts and sourdough. The bread is baked in a stone oven which gives bread with a strong, crisp crust, a moist crumb and an intense taste.

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, whole grain **rye** flour 6%, sifted **rye** flour 6%, **walnuts** 3%, iodized salt, palm and rapeseed oil, **wheat** gluten, yeast, durum **wheat** flour, **barley** malt extract, dried sourdough (**wheat** flour, sourdough culture), emulsifier (vegetable E472e), dextrose, **wheat** malt flour, **barley** malt flour, flour treatment agent (E300).

May contain traces of sesam seeds.

EAN 5701536802841
Weight pr. piece 610 g
Pieces pr. carton 10
Cartons pr. pallet 20
Shelf life: 12 months
Storage: At -18°C or colder. Do not re-freeze after defrosting.
Country of origin: DK

Nutritional information pr. 100 g.

Energy	1136kJ
Kcal	269kcal
Fat	4.4g
- of which saturates	1.1g
Carbohydrate	47g
- of which sugars	2g
Fibre	3.7g
Protein	8.5g
Salt	1.5g
Sodium	0.6g

