



Bread/Raw Dough

Organic Wholemeal bun, (dough)

Product code: 6839



Organic Wholemeal Buns bearing the Nordic Keyhole symbol and baked with wholegrain wheat flour and rye flakes. These coarse buns **are fully formed and can be used as they are** - or they can be pressed flat and rolled around sausages as quick sausage rolls.

Raw dough

Ensure the products are covered with plastic. Defrost for approx. 90 minutes at approx. 20 degrees, or overnight in the fridge. Once defrosted, keep the products covered and let **them rise for approx. 45 minutes at 35°C 75% RH** or place in a warm area until tripled in size. Heat **the oven to 190°C (air oven) and bake the products for 12 minutes.**

EAN 5701014061845
Weight pr. piece 80 g
Pieces pr. carton 130
Cartons pr. pallet 40
Shelf life: 9 months
Storage: At -18°C or colder. Do not re-freeze after defrosting
Country of origin: DK

Nutritional information pr. 100 g.

Energy	1205kJ
Kcal	286kcal
Fat	5.4g
- of which saturates	0.7g
Carbohydrate	48g
- of which sugars	3.9g
Fibre	5.1g
Protein	8.7g
Salt	0.72g



Ingredients

***Wheat** flour, water, * **rye** flakes 12%, *wholemeal **wheat** flour 7%, * sunflower oil, yeast, * sugar, ***wheat** gluten, iodised salt, ***wheat** malt flour, flour treatment agent (E30). May contain traces of walnuts. * = Organic



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/Schulstad-Bakery-Solutions/Products/bread2/Raw-Dough/organic-wholemeal-bun-dough2/>