



Bread/Raw Dough

Walnut bread

Product code: 61209



Rawdough

Raw dough

Thaw in the fridge on plastic sheeting during the night or under plastic sheeting at room temperature. Ferment about 1 hour. Oven inlet temperature 220 degrees, bake at 180–200 °C with 7 sec of steam for about 25 minutes.

Ingredients

Ingredients: Water, WHEAT flour, RYE flour, WALNUT (4.5%), sunflower seeds, WHEAT gluten, salt, yeast, BARLEY malt, dextrose, vegetable oil (rapeseed, coconut, fully hardened rapeseed), thickener (E412), emulsifier (E471, E472e), acidity regulator (E330), natural flavouring, vitamin A, flour treatment agent (E300).

EAN	7315060612098
Weight pr. piece	600 g
Pieces pr. carton	16
Cartons pr. pallet	56
Shelf life:	210 days
Storage:	Store at -18 ° C or colder.
Country of origin:	SE

Nutritional information pr. 100 g.

Energy	1050kJ
Kcal	250kcal
Fat	6.5g
- of which saturates	0.8g
Carbohydrate	37g
- of which sugars	1.3g
Fibre	4.2g
Protein	9.1g
Salt	1.1g
Sodium	0.44g



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