



Bread/Raw Dough

# Vörtlimpa

Product code: 2250



Classic Christmas loaf. Season product.

## Raw dough

Defrost overnight in refrigerating room (+4°C) or for 2–3 hours in room temperature. Place the bread in proofing cabin for approx. 60 minutes (+35–37 °C, appr. 70 % moisture). Preheat oven to 220 °C . Put steam for few seconds. Lower temperature to 180 – 200°C and bake for 23–26 min.

## Ingredients

WHEAT flour, water, RYE flour, raisin 5,5%, BARLEY malt 4,5%, yeast, syrup, WHEAT gluten, dried WHEAT sour dough, salt, vegetable oils and fats (palm, rape), sour orange peel, emulsifier (E472e), cinnamon, clove, ginger, flavouring, flour treatment agent (E300). May contain traces of milk, walnut.

<b>EAN</b>	17391288225002
<b>Weight pr. piece</b>	540 g
<b>Pieces pr. carton</b>	18
<b>Cartons pr. pallet</b>	45
<b>Shelf life:</b>	252 days
<b>Storage:</b>	Storage at –18 °C or colder.
<b>Country of origin:</b>	EE

## Nutritional information pr. 100 g.

Energy	1076kJ
Kcal	254kcal
Fat	2g
- of which saturates	0.5g
Carbohydrate	49g
- of which sugars	1.5g
Fibre	3g
Protein	8.5g
Salt	0.8g
Sodium	0.32g



See more details, inspiration and recipes online:  
<https://www.lantmannen-unibake.com/Schulstad-Bakery-Solutions/Products/bread2/Raw-Dough/vortlimpa2/>