

Wholemeal bun - dough

Product code: 6837



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. The dough is made of wholegrain wheat flour and wheat flakes which means that the buns bear the Nordic Keyhole symbol.

Raw dough

Ensure the products are covered with plastic. Defrost for approx. 75 minutes at room temperature or overnight in the fridge. Once defrosted, keep the products covered and let **them rise for approx. 30 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.**

Ingredients

Wheat flour, water, wholemeal **wheat** flour 14%, **wheat** flakes 11%, rapeseed oil, sugar, yeast, **wheat** gluten, iodised salt, stabilisers (E412), dextrose, emulsifier (vegetable E472e), **wheat** malt flour, flour treatment agent (E300, amylase, xylanase). May contain traces of walnuts.

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| EAN | 5701536265165 |
| Weight pr. piece | 66 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.

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| Energy | 1211kJ |
| Kcal | 287kcal |
| Fat | 5.9g |
| - of which saturates | 0.7g |
| Carbohydrate | 47g |
| - of which sugars | 5g |
| Fibre | 5.5g |
| Protein | 8.8g |
| Salt | 0.72g |

