

Rusticata Dinner Rolls Selection

Product code: 151028



A selection of three stone-baked artisan style rolls including a Petite Baguette, Malted Grain Navette and Parmesan Pave. Petite Baguette: stone-baked with a crisp crust and light open texture. Made with extra virgin olive oil and semolina flour. Malted Grain Navette: dark golden, stone-baked roll with malted grains for a subtle malt flavour. Parmesan Pave: stone-baked with a light, crisp golden crust, flavoured with a generous amount of real Parmesan cheese.

Bake frozen

Bake for 6 minutes at 200°C. Recommended shelf life after baking is 12 hours.

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Weight pr. piece 45 g Pieces pr. bag 30 Pieces pr. carton 90 Bags pr. carton 3 Cartons pr. pallet 50

Shelf life: 12 Months

Storage: At -18°C or colder. Do not re-freeze

after defrosting.

Country of origin: DE

Nutritional information pr. 100 g.

Energy	1130k
Kcal	267kca
Fat	2.80
- of which saturates	0.9g
Carbohydrate	490
- of which sugars	2.60
Fibre	3.40
Protein	9.80
Salt	0.92g
Sodium	0.368g

Ingredients

Malted Grain Navette: WHEAT Flour, Water, Malted WHEAT Flakes, BARLEY Malt Extract, WHEAT Coarse Meal, Baking Agent (WHEAT Flour, Dextrose, Rapeseed Oil), Yeast, WHEAT Bran, Dried WHEAT Sour, Salt.

Petite Baguette: WHEAT Flour, Water, Durum WHEAT Semolina, WHEAT Sour Dough (WHEAT Flour, Water), Extra Virgin Olive Oil (2%), Baking Agent (WHEAT Flour, Dextrose, Rapeseed Oil), Yeast, Salt, BARLEY Malt Extract.

Parmesan Pave: WHEAT Flour, Water, WHEAT Sour Dough (WHEAT Flour, Water), Durum WHEAT Semolina, Parmigiano Reggiano Cheese (5%) (MILK), Baking Agent (WHEAT Flour, Dextrose, Rapeseed Oil), Yeast, Salt.

For allergens, including cereals containing gluten, see ingredients in capitals.