



Bread/Rye Bread

# Monastery ryebread

Product code: 80203



Monastery Rye Bread is classic Danish rye bread containing rye sourdough and rye kernels. The sourdough is our own and is designed to be freshened up with water and flour and matures for 12 hours before it is baked. These additions are made to ensure taste, even consistency and moistness. This bread bears the Nordic Keyhole and the Danish Wholegrain symbols.

## Thaw & Bake

Thaw the products covered with plastic or in a plastic bag for min. 12 hours at room temperature or overnight in the fridge. Bake for **25 minutes at 175°C (air oven)**. **Shelf life before baking (Covered):** Max. 2 days in the fridge, or 1 day at room temperature.

## Ingredients

Water, rye sour dough 22% (water, wholegrain **rye** flour 9,5%, **barley** malt flour, sour dough culture), **rye** kernels 21%, wholegrain **rye** flour 17%, sifted **rye** flour 13%, bread crumbs (ingredients as in this bread), iodine salt, **barley**

malt extract, vinegar, yeast, **Barley** kernels 0,5%, **barley** malt flour, **wheat** flour, flour treatment agent (E300).

<b>EAN</b>	5701536802032
<b>Weight pr. piece</b>	1100 g
<b>Pieces pr. carton</b>	8
<b>Cartons pr. pallet</b>	24
<b>Shelf life:</b>	12 months
<b>Storage:</b>	At <b>-18° or colder</b> . Do not re-freeze after defrosting.
<b>Country of origin:</b>	DK

## Nutritional information pr. 100 g.

Energy	851KJ
Kcal	202kcal
Fat	1.4g
- of which saturates	0.2g
Carbohydrate	37g
- of which sugars	2.2g
Fibre	10g
Protein	5.3g
Salt	1.2g

