



Bread/Rye Bread



Softgrain ryebread with sunflowerseeds

Product code: 71700500

Softgrain Rye Bread with Sunflower Seeds is an incredibly soft and delicious rye bread loaf with a mild flavour. Moist rye kernels and flax and sunflower seeds give the loaf bite and rounds the flavour which is emphasised by rye sourdough.

Thaw & Bake

Thaw the products covered with plastic or in a plastic bag for min. 12 hours at room temperature or overnight in fridge. Bake for 25 **minutes at 160°C. Let the bread cool about 2 hours** before slicing. Shelf life before baking (Covered): Max. 2 days in fridge, or 1 day at room temperature.

Ingredients

Water, sifted **rye** flour 26%, rye sourdough 18% (water, wholemeal **rye** flour 8%, **barley** malt flour, sourdough culture),

rye kernels 12%, sunflower seeds 7%, linseeds 6.5%, breadcrumbs (ingredients as in this bread, granulated barley kernels), iodine salt, **barley** malt extract, rapeseed oil, syrup, dried sour dough (wholemeal **rye** flour, sour dough culture), yeast,

wheat flour, **barley** malt flour, flour treatment agent (E300)..

EAN 5701014029043
Weight pr. piece 740 g
Pieces pr. carton 12
Cartons pr. pallet 24
Shelf life: 12 months
Storage: At -18°C or colder. Do not re-freeze after defrosting.
Country of origin: DK

Nutritional information pr. 100 g.

Energy	1012kJ
Kcal	242kcal
Fat	8.2g
- of which saturates	1.1g
Carbohydrate	31g
- of which sugars	2.8g
Fibre	8.3g
Protein	6.8g
Salt	1.3g
Lactose	0%

