



Bread/Rye Bread



Softgrain ryebread

Product code: 26123

The Softgrain Rye Bread is baked with rye flour, bolted rye flour, rye kernels and sunflower and flax seeds. The bread is sprinkled with rye flakes.

Thaw & Bake

Thaw the products covered with plastic or in a plastic bag for min. 3-6 hours at room temperature or overnight in the fridge. Bake for **25 minutes at 160°C (air oven)**. Shelf life before baking (Covered): Max. 2 days in the fridge, or 1 day at room temperature.

Ingredients

Sifted **rye** flour 27%, water, sourdough 19% (water, wholegrain **rye** flour 8%, **barley** malt flour, sourdough culture), **rye** kernels 12%, breadcrumbs (ingredients as in this bread, granulated **barley** kernels), wholegrain **rye** flour 5%, sunflower seeds 3.5%, linseeds 3.5%, iodine salt, **barley** malt extract, syrup, dried sour dough (wholemeal **rye** flour 0.5%, sour dough culture), yeast, **barley** malt flour, **wheat** flour, flour treatment agent (E300).

EAN 5701014054496
Weight pr. piece 900 g
Pieces pr. carton 8
Cartons pr. pallet 24
Shelf life: 12 month
Storage: At -18°C or colder. Do not re-freeze after defrosting.
Country of origin: DK

Nutritional information pr. 100 g.

Energy	930kJ
Kcal	221kcal
Fat	4.5g
- of which saturates	0.6g
Carbohydrate	36g
- of which sugars	2g
Fibre	6.6g
Protein	5.8g
Salt	1.1g



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/Schulstad-Bakery-Solutions/Products/bread2/Rye-Bread/softgrain-ryebread/>