



Bread/Sandwich Bread

Café burger bun, precut.

Product code: 50000080



The Café Burger Bun is made of wholegrain wheat flour, bolted rye flour, sunflower seeds, barley malt extract and sourdough. The water content in the dough combined with baking in a stone oven ensures an attractive and open pores in the crumb and a home-baked appearance because the buns are not completely round. The crust is sprinkled with flour to emphasise its rustic look - this provides a beautiful contrast to the dark bun. The Café Burger Bun bears the Nordic Keyhole symbol.

Thaw & Serve

Thaw the product on a baking sheet at room temperature for approx. 1 hour or in a plastic bag overnight in the refrigerator. The products are then ready for serving. Can be baked max. 3 min at 190 ° C in air oven.

Ingredients

Wheat flour, water, whole **wheat** flour 24%, sifted **rye** flour 8%, sunflower seeds 3%, rapeseed oil, **wheat** fibre, dried sour dough (fermented **wheat** flour, salt), iodised salt, sugar, **barley** malt extract, yeast, emulsifier (vegetable E472e), **wheat** malt flour, **barley** malt flour, flour treatment agent (E300). May contain traces of sesame seeds and milk.

EAN 5701014051976
Weight pr. piece 100 g
Pieces pr. carton 35
Cartons pr. pallet 20
Shelf life: 12 months
Storage: At -18° or colder. Do not re-freeze after defrosting.
Country of origin: DK

Nutritional information pr. 100 g.

Energy	1110kJ
Kcal	263kcal
Fat	5.3g
- of which saturates	0.7g
Carbohydrate	43g
- of which sugars	2g
Fibre	5.8g
Protein	8g
Salt	0.94g

