



Bread/Speciality Bread

# Formstekt Grovbrød 750g

Product code: 6489



Norwegian classic tinbaked wholegrainbread  
decorated with flour.

## Thaw & Bake

Thaw at roomtemperature and bake in preheated  
oven at 230°C i 4-6 minutes.

**EAN** 7020712010749  
**Weight pr. piece** 750 g  
**Pieces pr. carton** 9  
**Cartons pr. pallet** 24  
**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	1002kJ
Kcal	238kcal
Fat	3.7g
- of which saturates	0.8g
Carbohydrate	41.2g
- of which sugars	2.1g
Fibre	5.7g
Protein	7g
Salt	1.16g

## Ingredients

Flour (**Wheat** flour 35%, wholegrain **wheat** flour 22%, wholegrain **rye** flour 7%), water, **oat** flakes 4%, natural sour  
dough (wholegrain **rye** flour, water), yeast, rape oil, **wheat** bran, salt, dextrose, emulsifier Mono- and Diglyceride of  
fatty acids, caramel syrup. May contain traces of almond, hazelnut, walnut and sesame.



See more details, inspiration and recipes online:  
<https://www.lantmannen-unibake.com/Schulstad-Bakery-Solutions/Products/bread2/Speciality-Bread/formshaped-wholegrainbread-750g/>