



Bread/Stone baked bread

Artisan Dark Baguette, 375 g.

Product code: 50000501



The Artisan Dark Baguette has a distinctive malty flavour in which the wholegrain wheat flour, flax seeds and rye flakes underpin the experience of a true coarse bread that is very satisfying. The **sourdough has been especially selected** - it has a mild and rounded flavour to give the bread a particularly full aroma without becoming too tart. The baguettes are baked in a stone oven and bear the Nordic Keyhole symbol. The powerful heat of the stone oven immediately encapsulates the crumb of the bread and provides a chewy and crisp crust and a moist, open crumb.

Bake frozen

Bake directly from frozen for 11 minutes at 190°C (air oven).

Ingredients

Wheat flour, water, wholemeal **wheat** flour 15%, linseeds 5,5%, **rye** flakes 2%, **wheat** gluten, dried sour dough (fermented **wheat** flour, salt), iodised salt, **wheat** fibre, sugar, **barley** malt extract, yeast, emulsifier (vegetable E472e), sifted **rye** flour, dextrose, **wheat** malt flour, flour treatment agent (E300), **barley** malt flour. May contain traces of sesame seeds.

EAN	5701014031190
Weight pr. piece	375 g
Pieces pr. carton	12
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	961kJ
Kcal	228kcal
Fat	3.3g
- of which saturates	0.6g
Carbohydrate	37g
- of which sugars	2.1g
Fibre	6.3g
Protein	9.4g
Salt	1.2g



See more details, inspiration and recipes online:

<https://www.lantmannen-unibake.com/Schulstad-Bakery-Solutions/Products/bread2/stone-baked-bread/artisan-dark-baguette-375-g/>