

Filone oat

Product code: 80498



Filone Oat is a loaf baked in a stone oven. It contains oat flakes and two different sourdoughs to achieve just the right, rich taste of bread. The bread is rolled under a special long roller to create the characteristic pointed tips of Filone bread. The powerful heat of the stone oven quickly encapsulates the crumb to provide a good, chewy crust.

Thaw & Bake

Thaw the products covered with plastic or in a plastic bag for minimum 3-6 hours at room temperature or during the night in the fridge.

Bake for 11 minutes at 190°C (air oven). Shelf life before baking (Covered): Max. 2 days in the fridge, or 1 day at room temperature.

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| EAN | 5701014052461 |
| Weight pr. piece | 635 g |
| Pieces pr. carton | 8 |
| Cartons pr. pallet | 20 |
| 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.

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| Energy | 1040kJ |
| Kcal | 246kcal |
| Fat | 1.7g |
| - of which saturates | 0.4g |
| Carbohydrate | 48g |
| - of which sugars | 2g |
| Fibre | 3.4g |
| Protein | 7.9g |
| Salt | 1.2g |



Ingredients

Wheat flour, water, **oat** flakes 6,5%, sifted **rye** flour, dried sour flour 1% (fermented **rye** flour, sour dough culture, salt), iodised salt, sugar, durum **wheat** flour, yeast, emulsifier (vegetable E472e), dextrose, **wheat** malt flour, **barley** malt flour, flour treatment agent (E300). May contain traces of sesame seeds and walnuts.