



Bread/Stone baked bread

Rustic Durum Roll.

Product code: 80495



The Rustic Durum Roll is made with a very soft and moist dough with lots of durum flour to give the rolls an open, chewy and very sturdy crumb. As the baguettes are baked in a stone oven, the crust is crisp and crunchy.

Thaw & Bake

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

Ingredients

Durum **wheat** flour 39%, **Wheat** flour, water, dried sour dough 1,8% (fermented **rye** flour, salt), iodised salt, sugar, yeast, emulsifier (vegetable E472e), dextrose, **wheat** malt flour, flour treatment agent (E300).

May contain traces of sesame seeds and milk.

EAN 5701536804951
Weight pr. piece 72.5 g
Pieces pr. carton 40
Cartons pr. pallet 32
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.

Energy	1075kJ
Kcal	254kcal
Fat	1.5g
- of which saturates	0.5g
Carbohydrate	49g
- of which sugars	2g
Fibre	2.9g
Protein	9.6g
Salt	1.5g

