



# Rye bread, sliced in bag

Product code: 26108



Monastery Rye Bread is classic Danish rye bread containing rye sourdough and rye kernels. The **sourdough is Schulstad's own and is designed to be freshened up with water and flour and matures for 12 hours before it is baked.** These additions are made to ensure taste, even consistency and moistness. The bread is sliced and packed in oven bags to give it superior shelf life and moistness.

## Thaw & Bake

Thaw the products for min. 12 hours at room temperature or overnight in the fridge. Bake **40 minutes at 100°C directly in the bag with clip.** Let the bread cool before removing the clip. Be careful! Do NOT use the baking bag at **temperatures above the recommended 100 °C.** Shelf life before baking (in bag): Max. 2 days in the fridge, or 1 day at room temperature.

## Ingredients

Water, rye sourdough 21% (water, wholemeal **rye** flour 9,5%, **barly** malt flour, sourdough culture), **rye** kernels 21%, wholemeal **rye** flour 16%, **rye** sifted flour, bread crumbs (ingredients as in this bread), iodised salt, **barley** malt extract, vinegar, rapeseed oil, yeast, **barley** flakes 0,5%, **barly** malt flour, **wheat** flour, flour treatment agent (E300).

<b>EAN</b>	5701014051730
<b>Weight pr. piece</b>	1325 g
<b>Pieces pr. carton</b>	8
<b>Cartons pr. pallet</b>	24
<b>Shelf life:</b>	12 months
<b>Storage:</b>	At -18°C or colder. Do not re-freeze after defrosting.
<b>Country of origin:</b>	DK

## Nutritional information pr. 100 g.

Energy	834kJ
Kcal	198kcal
Fat	2g
- of which saturates	0.5g
Carbohydrate	35g
- of which sugars	2.5g
Fibre	10g
Protein	5g
Salt	1.2g

