

# Ryebread - dough

Product code: 8097



Unbaked deep frozen bread

## Raw dough

Ensure the products are covered with plastic. Defrost for approx. 240 minutes at room temperature or overnight in the fridge. Once defrosted, keep the products covered and let them rise for approx. 45-60 minutes at 35°C 75% RH or place in a warm area until tripled in size. Heat the oven to 200°C and then decrease the temperature to 160°C. Bake the products for 75 minutes with steam for the first 30 seconds, with the valve closed for the first 15 minutes.

**EAN** 5701536265097  
**Weight pr. piece** 1000 g  
**Pieces pr. carton** 10  
**Cartons pr. pallet** 32  
**Shelf life:** 9 Months  
**Storage:** At -18°C or colder. Do not re-freeze after defrosting.  
**Country of origin:** DK

## Nutritional information pr. 100 g.

Energy	951kJ
Kcal	225kcal
Fat	1.5g
- of which saturates	0.3g
Carbohydrate	40g
- of which sugars	2g
Fibre	8g
Protein	8.9g
Salt	1.1g



## Ingredients

Water, **rye** kernels 16%, wholegrain **rye** flour 16%, **wheat** flour, sifted **rye** flour 8%, **wheat** gluten, yeast, dried sour dough (**wheat** flour, sour dough culture), iodised salt, sugar, **barley** malt extract, stabiliser (E412), dextrose, emulsifier (vegetable E472e), **wheat** malt flour, rapeseed oil, flour treatment agent (E300, amylase, xylanase), **barley** malt flour. May contain traces of walnuts.