



Fast Food/Burger Bun

Craft Burger Wheat-Rye 5"

Product code: 23099



Wheat and rye burger bun with the addition of healthy rye flour - a source of valuable fiber and reduced sugar content. No preservatives, improvers and emulsifiers. Suitable for vegans.

Thaw & Serve

One packahe should be thawed at 18°C-30°C for 12-18 hours. The condensate inside the package must be completely absorbed by the product before opening. Buns should be baked for 1,5 minutes at 200°C (convection oven) or toast 60 seconds at 230°C. Other equipment requires individual adjustment of time and temperature.

Ingredients

Wheat flour (59%), water, wholemeal **rye** flour (6%), **wheat** bran, sugar, yeast, rapeseed oil, **rye** sourdough (1%), malt **barley** extract, salt, **rye** malt (0,4%), flour treatment agent: E300.

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|---------------------------|--|
| EAN | 5902620230995 |
| Weight pr. piece | 90 g |
| Pieces pr. bag | 12 |
| Pieces pr. carton | 24 |
| Bags pr. carton | 2 |
| Cartons pr. pallet | 72 |
| Shelf life: | 12 months |
| Storage: | Store below -18°C. Stability after thawing 2 days in a closed package at a temperature below 25°C. Do not refreeze after thawing. |
| Country of origin: | PL |

Nutritional information pr. 100 g.

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|----------------------|---------|
| Energy | 1261kJ |
| Kcal | 299kcal |
| Fat | 5.6g |
| - of which saturates | 0.6g |
| Carbohydrate | 52g |
| - of which sugars | 6.4g |
| Protein | 8.8g |
| Salt | 1.2g |
| Sodium | 0.48g |



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/Schulstad-Bakery-Solutions/Products/fast-food/burger-buns/craft-burger-wheat-rye-5/>