



Bread/Speciality Bread

Rusticata Dinner Rolls Selection

Product code: 151028



A selection of three stone-baked artisan style rolls including a Petite Baguette, Malted Grain Navette and Parmesan Pave. Petite Baguette: stone-baked with a crisp crust and light open texture. Made with extra virgin olive oil and semolina flour. Malted Grain Navette: dark golden, stone-baked roll with malted grains for a subtle malt flavour. Parmesan Pave: stone-baked with a light, crisp golden crust, flavoured with a generous amount of real Parmesan cheese.

Bake frozen

Bake for 6 minutes at 200°C. Recommended shelf life after baking is 12 hours.

EAN	05038910001300
Weight pr. piece	45 g
Pieces pr. bag	30
Pieces pr. carton	90
Bags pr. carton	3
Cartons pr. pallet	50
Shelf life:	12 months
Storage:	At -18°C or colder. Do not re-freeze after defrosting.
Country of origin:	DE

Nutritional information pr. 100 g.

Energy	1130kJ
Kcal	267kcal
Fat	2.8g
- of which saturates	0.9g
Carbohydrate	49g
- of which sugars	2.6g
Fibre	3.4g
Protein	9.8g
Salt	0.92g
Sodium	0.368g



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/en-GB/Schulstad-Bakery-Solutions/products/Bread/Speciality-Bread/rusticata-dinner-rolls-selection/>