



Bread/Artisan Loaf



# Black Pepper Asiago Parmesan Loaf

Product code: 7712

An full-flavored artisan loaf with Parmesan cheese, Asiago cheese and black pepper mixed in the dough. Then, before we bake it, we top it with more cheese!

## Thaw & Bake

Thaw 20–30 minutes. Bake at 400° F for 10 to 12 minutes.

<b>GTIN</b>	008 34127 07687 3
<b>Weight / piece</b>	17 oz
<b>Pieces / case</b>	12
<b>Cases / pallet</b>	60
<b>Shelf life:</b>	12 months
<b>Storage:</b>	Keep Frozen
<b>Country of origin:</b>	US

## Ingredients

Wheat Flour, Water, Asiago Cheese (Pasteurized Milk, Cheese Cultures, Salt, Enzymes), Parmesan Cheese (Pasteurized Milk, Cheese Cultures, Salt, Enzymes), Extra Virgin Olive Oil, Wheat Gluten, Salt, Yeast, Cracked Black Pepper, Rye Flour, Cheese Flavor, Guar Gum, Fava Bean Flour, Malted Barley Flour, Dextrose, Sugar, Calcium Phosphate, Sunflower Lecithin, Ascorbic Acid, Enzymes.



See more details, inspiration and recipes online:  
<https://www.lantmannen-unibake.com/en-US/eurobake/products/bread/artisan-loaf/black-pepper-asiago-parmesan-loaf2/>