



Bread/Artisan Loaf

Raisin Nut Loaf

Product code: 7695



Delicious artisan loaf made with plump raisins and nuts.

Thaw & Bake

Keep frozen until ready to use. Thaw completely.
Bake at 400° F for 16 to 20 minutes.

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|---------------------------|--------------------------------|
| GTIN | 008 34127 07695 8 |
| Weight / piece | 17.9 oz |
| Pieces / case | 12 |
| Cases / pallet | 60 |
| Shelf life: | 12 months |
| Storage: | Store at 0°F (-18°C) or below. |
| Country of origin: | US |

Ingredients

Wheat Flour, Water, Raisins, Walnuts, Rye Flour, Natural Wheat Sour (water, fermented wheat flour), Sugar, Wheat Gluten, Salt, Yeast, Canola Oil, Invert Syrup, Rye Sourdough Culture (Rye Flour, Water, Salt, Starter Cultures), Fava Bean Flour, Malted Barley Flour, Guar Gum, Evaporated Cane Juice, Enzymes, Malt Extract, Sunflower Lecithin, Xanthan Gum, Ascorbic Acid.



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/en-US/eurobake/products/bread/artisan-loaf/raisin-nut-loaf/>