

Rye Bread rich in Kernels

Baked rye bread with 35% rye and 42% kernels, sliced. Thaw and serve. Quick-frozen.

Item no.: 10000998



We're bakers



A particularly beautiful and dark rye bread baked with lots of visible grains that give the bread a good bite and a nut-like flavour. A bread that stands out at any meal. Use as a thaw and serve.

Preparation:

Preparation: Defrost in the bag at room temperature for 5 hours.


Allergens:


Contains Cereals containing gluten, Rye, Wheat and Barley.


Ingredients:


Ingredients: Water, **Rye kernels**[^] 19%, sunflower kernels 16%, sourdough (water, **rye flour**[^] 6%), **rye flour**[^] 10%, pumpkin seeds 6%, **wheat gluten**, **barley malt extract**, iodized salt, dried sourdough (**rye flour**[^], sourdough culture), chopped pumpkin kernels, **rye fibres**, **barley malt flour**[^], fermented **wheat flour**, yeast. Topping: Chopped pumpkin seeds. [^]Whole grain.


Details


 Items per package:
15


 Storage:
-18°C do not freeze
after thawing


 Weight:
600 grams

 NetWeight per
package:
9000 grams

 Thawing temperature:
Room temperature

 Thawing time:
300 min.

 Qty. per pallet:
96

 Shelf life:
365 days

Nutrients per 100 g

Energy:	Energy:1178 kJ/281 kcal
Fat:	13 g
- hereof saturated fat:	1.5 g
Carbohydrates:	27 g
- hereof sugars:	2.3 g
Dietary fibers:	7.6 g
Protein:	12 g
Salt:	1.4 g