Rye Kernel Rye Bread in baking bag

Item no.: 18981000

Let your guests enjoy a classic, dark rye bread filled with kernels. It comes in a baking bag to keep the bread moist. It is baked with sourdough, rye and wheat flour, and we have added tasty rye kernels. The bread is sliced, flexible and ideal for traditional open sandwiches.

Preparation:
Baking instructions: Defrost in the plastic bag for approx. 5 hours at room temperature and bake in the plastic packaging at 100 °C for 35-40 minutes. Handle carefully as the frozen packaging is fragile.

Allergens:
Contains Wheat, Cereals containing gluten, Rye and Barley.

Ingredients:
Ingredients: sourdough (**Rye flour***, water), water, sifted **rye flour**, **rye kernels*** 14 %, **rye flour***, **wheat flour**, **barley malt extract**, iodized salt, yeast, flour treatment agent (E300). *: Whole grain.

Details

- Items per package: 8
- Storage: -18°C do not freeze after thawing
- Weight: 1150 grams
- NetWeight per package: 9200 grams
- Thawing temperature: Room temperature
- Thawing time: 300 min.
- Baking temperature: 100 °C
- Baking time: 35-40 min.
- Qty. per pallet: 72
- Shelf life: 365 days

Nutrients per 100 g

Energy:	Energy:880 kJ/208 kcal
Fat:	0.8 g
- hereof saturated fat:	0.2 g
Carbohydrates:	41 g
- hereof sugars:	3 g
Dietary fibers:	7 g
Protein:	5.7 g
Salt:	1.1 g