

# Classic Rye Bread in baking bag

Pre-baked rye bread. Approx. 27 slices. Quick-frozen.

Item no.: 10024000



We're bakers

Bagergårdens Classic Rye Bread is a bake-in-the-bag product baked with semi-refined rye flour and tasty rye kernels. We add wheat flour, barley malt and linseed to achieve a soft and delicious rye bread with a mild taste. The bread is sliced.

## Preparation:

Preparation: Defrost the bread in the plastic baking bag at room temperature for approx. 5 hours. Bake it in the bag for approx. 35-40 min. at 100°C. Please note the bag may be fragile.

## Allergens:

Contains Wheat, Cereals containing gluten, Rye and Barley.











## Ingredients:

Ingredients: Water, sourdough (**Rye flour**^ 13%, water), sifted **rye flour** 15%, **rye kernels**^ 11%, **rye flour**^ 9%, **wheat flour**, linseed 6%, iodized salt, **barley malt extract**, dried sourdough (**rye flour**^, sourdough culture), yeast, flour treatment agent (E300). ^Whole grain.

## Nutrients per 100 g

Energy:	Energy:915 kJ/219 kcal
Fat:	2.8 g
- hereof saturated fat:	0.4 g
Carbohydrates:	38 g
- hereof sugars:	2.1 g
Dietary fibers:	7.7 g
Protein:	6.6 g
Salt:	1.1 g

## Details

-  Items per package: 8
-  Storage: -18°C do not freeze after thawing
-  Weight: 950 grams
-  NetWeight per package: 7600 grams
-  Thawing temperature: Room temperature
-  Thawing time: 300 min.
-  Baking temperature: 100 °C
-  Baking time: 35-40 min.
-  Qty. per pallet: 56
-  Shelf life: 365 days