

Farmhouse Pumpkin Rye Bread

Pre-baked rye bread. Quick-frozen.

Item no.: 18114000



Large slices of tasty Farmhouse Pumpkin Rye Bread. We bake this bread with sourdough and semi-refined rye flour. We add rye, sunflower and pumpkin seeds to the dough and sprinkle whole pumpkin seeds on the top.

Preparation:

Preparation: Defrost the bread in a plastic bag at room temperature for approx. 5 hours. Remove bag before baking. Bake for approx. 18-20 min. at 180°C. Baking straight from the freezer is not recommended.


Allergens:


Contains Cereals containing gluten, Rye, Wheat and Barley. May contain traces of Sesame seeds.


Ingredients:


Ingredients: Water, sifted **Rye flour** 19%, sourdough, (**rye flour**[^], water), **rye kernels**[^] 15%, **wheat flour**, sunflower kernels 5%, pumpkin seeds 4%, **rye fibres**, iodized salt, **barley malt extract**, dried sourdough (**rye flour**[^], sourdough culture), dry yeast, flour treatment agent (E300). Topping: Pumpkin seeds. [^]Whole grain.


Details


 Items per package:
9


 Storage:
-18°C do not freeze after thawing


 Weight:
950 grams


 NetWeight per package:
8550 grams


 Thawing temperature:
Room temperature

 Thawing time:
300 min.

 Baking temperature:
180 °C

 Baking time:
18-20 min.

 Qty. per pallet:
56

 Shelf life:
365 days

Nutrients per 100 g

Energy:	Energy:974 kJ/233 kcal
Fat:	5.2 g
- hereof saturated fat:	0.7 g
Carbohydrates:	36 g
- hereof sugars:	2 g
Dietary fibers:	6.8 g
Protein:	7.2 g
Salt:	1.2 g