

Gourmet Rye Bread with Wort

Pre-baked rye bread. Quick-frozen.

Item no.: 18763000



We're bakers



Tickle your taste buds! Try Gourmet Rye Bread with Wort. A wholemeal rye bread baked of rye grains with rye and wheat flours. For an outstanding complex flavour, we add sunflower seeds, sesame seeds and beerwort to the dough and sprinkle the bread with golden linseed.

Preparation:

Preparation: Defrost the bread in a plastic bag at room temperature for approx. 5 hours. Remove bag before baking. Bake for approx. 15-18 min. at 180°C. Baking straight from the freezer is not recommended.


Allergens:


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


Ingredients:


Ingredients: Water, **Rye kernels**[^], **rye flour**[^], **wheat flour**, sunflower kernels, linseed, dried sourdough, (**rye flour**[^], sourdough culture), yellow linseeds, iodized salt, **barley malt extract**, **wheat gluten**, **barley malt flour**[^], dry yeast, flour treatment agent (E300).
Topping: Yellow linseeds. [^]Whole grain.


Details


 Items per package:
14


 Storage:
-18°C do not freeze
after thawing


 Weight:
700 grams


 NetWeight per
package:
9800 grams


 Thawing temperature:
Room temperature

 Thawing time:
300 min.

 Baking temperature:
180 °C

 Baking time:
15-18 min.

 Qty. per pallet:
72

 Shelf life:
365 days

Nutrients per 100 g

Energy:	Energy:1002 kJ/239 kcal
Fat:	7.6 g
- hereof saturated fat:	0.8 g
Carbohydrates:	30 g
- hereof sugars:	2.1 g
Dietary fibers:	7.7 g
Protein:	8.3 g
Salt:	1 g