Rye Bread rich in Kernels

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

Item no.: 10000998



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**^ 20%, sunflower kernels 15%, sourdough (water, **rye flour**^ 6%), **rye flour**^9%, pumpkin seeds 6%, **wheat gluten**, **barley malt extract**, iodized salt, dried sourdough (**rye flour**^, sourdough culture), chopped pumpkin kernels 1%, **barley malt flour**^ 1%, fermented fava bean flour (**wheat**, **rye**, **barley**, **oats**) 1%, fermented **wheat flour** 1%, yeast, salt, **wheat flour** 0,02%, **wheat starch**, flour treatment agents (enzymes (**wheat**)). Topping: Chopped pumpkin seeds 1%. ^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:1157 kJ/276 kcal
Fat:	12 g
- hereof saturated fat:	1.4 g
Carbohydrates:	27 g
- hereof sugars:	2.3 g
Dietary fibers:	7.9 g
Protein:	12 g
Salt:	1.4 g