

Gourmet Rye Bread Beetroot

Pre-baked rye bread. Quick-frozen.

Item no.: 18773000



We're bakers

To give your meal an exclusive twist, serve Gourmet Rye Bread with Beetroot & Horseradish. Hand-made rye bread baked with wheat, rye and sifted rye flours. The best ingredients – beetroot, sunflower seeds, linseed and horseradish – give this bread a flavour and character of its own.

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


Ingredients:


Ingredients: Water, **Rye kernels**[^], **wheat flour**, **rye flour**[^], sunflower kernels, linseed, beetroot 3%, sifted **rye flour**, **barley malt extract**, iodized salt, horseradish powder, dry yeast, dried sourdough (**rye flour**[^], sourdough culture), flour treatment agent (E300).


[^]Whole grain.


Details


 Items per package:
12


 Storage:
-18°C do not freeze after thawing


 Weight:
700 grams


 NetWeight per package:
8400 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:966 kJ/231 kcal
Fat:	7.1 g
- hereof saturated fat:	0.8 g
Carbohydrates:	30 g
- hereof sugars:	3.9 g
Dietary fibers:	7.2 g
Protein:	7.9 g
Salt:	1.2 g