

Whole Grain Rye Bread

Pre-baked rye bread topped with 1% rye grits. Quick-frozen.

Item no.: 10196011



We're bakers

Baked on sifted rye flour and sourdough. With added rye kernels, rye grits and barley malt. Sprinkled with rye grits.

Preparation:

Preparation: Defrost the bread in a plastic bag for at least 3 hours at room temperature. Take the bread out of the bag before baking. Bake approx. 15-18 minutes at 180°C. Baking straight from the freezer is not recommended.

Allergens:

Contains Cereals containing gluten, Rye and Barley.

Ingredients:

Ingredients: Water, sourdough (**Rye flour**[^] 15%, water), sifted **rye flour** 17%, **rye kernels**[^] 12%, **rye flour**[^] 11%, **barley malt extract**, **rye fibres**, iodized salt, **rye grits**[^] 1%, dried sourdough (**rye flour**[^], sourdough culture), yeast. Topping: **rye grits**[^]. [^]Whole grain.

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:
180 min.

 Baking temperature:
180 °C

 Baking time:
15-18 min.

 Qty. per pallet:
72

 Shelf life:
365 days

Nutrients per 100 g

Energy:	Energy:828 kJ/198 kcal
Fat:	0.8 g
- hereof saturated fat:	0.2 g
Carbohydrates:	38 g
- hereof sugars:	2.8 g
Dietary fibers:	8 g
Protein:	5.4 g
Salt:	1 g