

Golden Spent Grain Rye Bread

Baked rye bread. Quick-frozen.

Item no.: 10001139



We're bakers

Golden Spent Grain Rye Bread is a moist, tasty rye bread baked with rye kernels, flaxseed and spent grain flour from Agrain®. Spent grain flour is a residual product from beer brewing and consists of water and grain that is pressed, dried, ground and upcycled into flour. The spent grain flour gives the bread character, exciting flavours and a high fibre content. Delight your guests with a new favourite that's perfect for lunch or evening buffets.

Preparation:

Preparation: Defrost the bread in the 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 Cereals containing gluten, Oats, Rye, Barley and Wheat.

Ingredients:

Ingredients: Water, **Rye kernels**[^] 19%, sourdough (**rye flour**[^] 9%, water), sifted **rye flour** 12%, linseed 11%, spent grain flour (**barley malt, wheat malt, rye malt, oat malt**) 3%, **rye flour**[^] 2%, iodized salt, **barley malt extract**, caramelised sugar syrup, fermented **wheat flour**, dried sourdough (**rye flour**[^], sourdough culture), yeast. [^]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:
300 min.



Baking temperature:
180 °C



Baking time:
15-18 min.



Qty. per pallet:
56



Shelf life:
365 days

Nutrients per 100 g

Energy:	Energy:865 kJ/207 kcal
Fat:	4.7 g
- hereof saturated fat:	0.6 g
Carbohydrates:	29 g
- hereof sugars:	2.1 g
Dietary fibers:	9.4 g
Protein:	6.9 g
Salt:	1.2 g