

Rye Bread with Sesame Seeds

Pre-baked rye bread, Quick-frozen.

Item no.: 10001261



This rye bread is filled with soft grains of rye, sunflower and pumpkin seeds. The many different grains give it a beautiful appearance. The flavour is mild and when baked, the rye bread has a crispy and yet juicy bite. The topping of sesame seeds gives it a lovely nutty flavour.

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 Sesame seeds, Rye, Wheat, Barley and Cereals containing gluten.


Ingredients:


Ingredients: Water, **Rye kernels**[^] 17%, sunflower kernels 14%, sourdough (**rye flour**[^], water), **rye flour**[^], **sesame seeds** 6%, pumpkin kernels 6%, **wheat gluten**, **barley malt extract**, iodized salt, dried sourdough (**rye flour**[^], sourdough culture), **barley malt flour**[^], dry yeast. [^]Whole grain. Topping: **sesame seeds**.


Details


 Items per package: 12


 Storage: -18°C do not freeze after thawing


 Weight: 800 grams


 NetWeight per package: 9600 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:1178 kJ/281 kcal
Fat:	14 g
- hereof saturated fat:	1.7 g
Carbohydrates:	24 g
- hereof sugars:	2.1 g
Dietary fibers:	7.4 g
Protein:	12 g
Salt:	1.3 g