

Organic Fibre Bread with Sunflower Seeds, approx. 900 g

Item no.: 18120000



Tasty bread baked with great care using semi-refined rye flour, we add soft sunflower seeds, linseed and barley malt - and we sprinkle crunchy sunflower seeds on the top.

Baking instructions:

Defrost in the bag for at least 5 hours at room temperature. Baking time: 15-18 minutes at 180 °C.

Allergens:

Contains **wheat and cereals containing gluten** May contain traces of **sesame seeds**

Ingredients:

Ingredient: water, **Bolted rye flour***, sour dough (**rye flour***, water), **rye flour***, 6 % sunflower seeds*, linseed*, **rye kernels***, **barley malt extract***, salt added jod, dry yeast, flour treatment agent (E300). **topping:** Sunflower seeds*. May contain traces of sesame. *:Organic.



Details



Items per package:
9



Storage
-18°, do not freeze after
thawing



Weight:
900 grams



NetWeight per package:
8100 grams



Thawingtemperature:
Room Temperature



Thawing time:
300 min.



Bakingtemperature:
180 °C



Baking time:
15-18 min.



Qty. per Pallet:
72



Shelf life:
365 days

Nutrients per 100 g

Energy:	1000 kJ/240 kcal
Fat:	5.5 g
- hereof saturated fat:	0.5 g
Carbohydrates:	37 g
- hereof sugars:	3.5 g
Dietary fibers:	6.5 g
Protein:	7 g
Salt:	1.1 g