

Gourmet Rye Bread with Camargue Salt, approx. 700 g

Item no.: 18762000

Pre baked



An interesting light, wholemeal rye bread baked with wheat and sifted rye flours. We add a delicious mix of durum and rye grains, linseed, buckwheat, sunflower seeds and Camargue salt. For a tasty crust, we sprinkle the top with Camargue salt.

Allergens:

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










Ingredients:

Ingredient: water, **Durumkernels***, **whole grain wheat flour***, **rye kernels***, **rye flour***, half bolted **rye flour**, sunflower seeds, **oat flakes***, linseed, **barley grits**, **barley malt extract***, salt added jod, **wheat gluten**, dried sour dough (**rye flour***, sour dough culture), camarque sea salt, dry yeast, flour treatment agent (E 300). Topping: Camarque sea salt and **barley grits**. *Whole grain. May contain traces of: Sesame.

Nutrients per 100 g

Energy:	913 kJ/217 kcal
Fat:	4.1 g
- hereof saturated fat:	0.5 g
Carbohydrates:	34 g
- hereof sugars:	1.5 g
Dietary fibers:	6.6 g
Protein:	7.7 g
Salt:	1.6 g

Details

-  Weight: 700 grams
-  NetWeight per package: 9800 grams
-  Items per package: 14
-  Qty. per Pallet: 72
-  Thawingtemperature: Room Temperature
-  Thawing time: 300 min.
-  Bakingtemperature: 180 °C
-  Baking time: 15-18 min.
-  Shelf life: 365 days

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We're bakers