

Gourmet Rye Bread with beetroot & horseradish, approx. 700 g

Item no.: 18773000



To give your meal an exclusive twist, serve Gourmet Rye Bread with Beetroot & Horseradish. Hand-made rye bread baked with wheat, rye and sifted rye flours. The best ingredients - beetroot, sunflower seeds, linseed and horseradish - give this bread a flavour and character of its own.

Baking instructions:

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

Allergens:











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

Ingredients:

Ingredients: water, **Rye kernels***, **wheat flour, rye flour***, sunflower seeds, linseed, beetroot 3%, sifted **rye flour, barley malt extract**, iodized salt, horseradish powder, dried sourdough (**rye flour***, sourdough culture), dry yeast, flour treatment agent (E300). *: Whole grain.



Details

-  Items per package: 12
-  Storage: -18°, do not freeze after thawing
-  Weight: 700 grams
-  NetWeight per package: 8400 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:	959 kJ/229 kcal
Fat:	7.1 g
- hereof saturated fat:	0.8 g
Carbohydrates:	29.7 g
- hereof sugars:	3.8 g
Dietary fibers:	7.3 g
Protein:	7.8 g
Salt:	1.2 g