

# Rye Bread with Sunflower Seeds, approx. 950 g

Item no.: 10195014



Classic Rye Bread with Sunflower Seeds baked the old-fashioned way with semi-refined rye flour, whole grain rye and sourdough. We add 8% soft sunflower seeds and linseed to give a good crumb and flavour. Finally, we add a sprinkle of toasted sunflower seeds.

## Baking instructions:

Defrost in the bag for at least 3 hours at room temperature before baking. Remove the plastic bag before baking. Baking time: about 15-18 minutes at 180 °C. Baking directly from frozen is not recommended.

## Allergens:











Contains **cereals containing gluten, rye and barley**

## Ingredients:

Ingredient:s water, sourdough (**Rye flour\***, water), **rye flour\***, sunflower seeds 11%, **rye kernels\***, sifted **rye flour**, linseed, **barley malt extract**, **rye fiber**, iodized salt, yeast. Topping: Sunflower seeds. \*: Whole grain.



## Details

-  Items per package: 8
-  Storage: -18°, do not freeze after thawing
-  Weight: 950 grams
-  NetWeight per package: 7600 grams
-  Thawingtemperature: Room Temperature
-  Thawing time: 180 min.
-  Bakingtemperature: 180 °C
-  Baking time: 15-18 min.
-  Qty. per Pallet: 72
-  Shelf life: 365 days

## Nutrients per 100 g

Energy:	1074 kJ/256 kcal
Fat:	8.1 g
- hereof saturated fat:	0.9 g
Carbohydrates:	33 g
- hereof sugars:	2.8 g
Dietary fibers:	9.5 g
Protein:	8.1 g
Salt:	1.2 g