

Organic Fibre Bread with Sunflower Seeds, approx. 900 g

Item no.: 18120000



Tasty bread baked with great care using semi-refined rye flour, whole grain rye and sourdough. For flavour, we add soft sunflower seeds, linseed and barley malt - and sprinkle toasted 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