

Whole Grain Rye Bread, approx. 950 g

Item no.: 10196011



We bake Whole Grain Rye Bread with semirefined rye flour and sourdough. Then we add tasty rye kernels, rye flakes and barley malt. Topped with a generous sprinkling of rye flakes.

Baking instructions:

Defrost in the bag for at least 3 hours at room temperature before baking. Baking time: 15-18 minutes at 180 °C.

Allergens:

Contains cereals containing gluten, rye and barley

Ingredients:

Ingredients: water, sour dough (Rye flour*, water, sourdough culture), sifted rye flour, rye kernels*, rye flour*, barley malt extract, rye fibres, iodized salt, rye grits*, yeast. Topping: rye grits*. *: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:	831 kJ/197 kcal
Fat:	0.8 g
- hereof saturated fat:	0.2 g
Carbohydrates:	38 g
- hereof sugars:	2.8 g
Dietary fibers:	8 g
Protein:	5.4 g
Salt:	1 g