

Organic Wholemeal Rye Bread, 950g

Item no.: 10000364



Delicious wholemeal rye bread made from organic rye, whole grain rye, linseed, sunflower seeds, oats and wheat flakes. To add that extra little something, we top it with a sprinkling of whole grain rye.

Baking instructions:

Preparation: Defrost in plastic bag for at least 3 hours at room temperature. Take out of plastic bag before baking. Defrosted: Bake for approx. 15-18 minutes at 180 °C. Baking straight from the freezer is not recommended.

Allergens:











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

Ingredients:

Ingredients: Water, **Rye kernels*** 22%, sourdough (**rye flour*** 7%, water, sourdough culture), linseed*, **sifted rye flour***, **wheat flour***, **rye flour** 5%, **barley malt extract***, iodized salt, yeast, flour treatment agent (E300). Topping: **rye kernels***. *Organic.



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: 56
-  Shelf life: 365 days

Nutrients per 100 g

Energy:	932 kJ/222 kcal
Fat:	5.1 g
- hereof saturated fat:	0.5 g
Carbohydrates:	33 g
- hereof sugars:	2 g
Dietary fibers:	8.6 g
Protein:	6.7 g
Salt:	1.1 g