

Classic Rye Bread in baking bag, approx. 950 g

Item no.: 10024000



27 slices, Bagergårdens Classic Rye Bread is a bake-in-the-bag product baked with semi-refined rye flour and tasty rye kernels. We add wheat flour, barley malt and linseed to give a soft, mild and pleasant rye bread. The bread is sliced.

Baking instructions:

Preparation: Defrost in the plastic bag for approx. 5 hours at room temperature and bake in the plastic packaging at 100 °C for 35-40 minutes. Handle carefully as the frozen plastic packaging is fragile.

Allergens:











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

Ingredients:

Ingredients: Water, sourdough (**Rye flour**^, water, sourdough culture), sifted **rye flour, rye kernels**^, **rye flour**^, **wheat flour**, linseed, iodized salt, **barley malt extract**, yeast, flour treatment agent (E300). ^ 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: 300 min.
-  Bakingtemperature: 100 °C
-  Baking time: 35-40 min.
-  Qty. per Pallet: 56
-  Shelf life: 365 days

Nutrients per 100 g

Energy:	923 kJ/219 kcal
Fat:	2.8 g
- hereof saturated fat:	0.4 g
Carbohydrates:	38 g
- hereof sugars:	2.1 g
Dietary fibers:	7.7 g
Protein:	6.6 g
Salt:	1.1 g