



DARK CIABATTA 450G

Net weight: 450g

Oblong shape, similar to rectangle, on the top natural crack. Brown crust, sprinkled with wheat flour.

20 units/box 28 boxes/pallet

Ingredients

WHEAT flour, water, linseed, SESAME seeds, RYE flour, salt, yeast, BARLEY MALT.

Nutritional value per 100g

Energy value	1069 kJ/ 253 kcal
Fats	5,2 g
of which saturated fatty acids	0,6 g
Carbohydrates	41,5 g
of which sugars	0,5 g
Fibres	2,6 g
Proteins	8,9 g
Salt	1,4 g

Transport and storage conditions

Transport and store at temperature below -18°C .

Do not refreeze defrosted products.

Preparation instructions

1. Thaw products up for 30 minutes at room temperature.
 2. Bake products in a pre-heated oven at 170-180°C for approx. 15-18 minutes.*
 3. Add steam for 3 seconds in the beginning of baking.
- * *Baking time depends on the favorite browning of the product and the oven properties.*
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Best Before

at -18 °C	270 days
baked product at room temperature	12 hours
