

Item data sheet



Natural sour dough Bread without yeast

Item no.	1496
Designation of the food item	Rye Bread
EAN	4009837014965
Convenience level	ready baked
This product is vegan	

Units

Unit	PIECE *	BAG	CARTON	LAYER	PALLET
Quantity per base unit	1	7	7	63	567
Gross weight ¹	0,79529	5,56703	5,56703	50,10327	450,92943
Net weight	0,75	5,25	5,25	47,25	425,25
L x W x H (mm)	0 x 0 x 70	680 x 680 x 0	391 x 255 x 199	-	1.200 x 800 x 1.941
Diameter (mm)	170	-	-	-	-
Cartons/pallets	-	-	-	-	81

* Base unit of the item

¹ Weight in frozen state incl. Packaging

Measurements

Measurements: Ø 17 cm, h 7 cm

Nutritional values

Ingredients

Allergens

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energy	952 kJ / 227 kcal	RYE FLOUR (67%), water, sea salt May contain: SESAME	Contains: GLUTEN AND - PRODUCTS
fat	0,9 g		
thereof saturated fatty acids	0,3 g		
carbohydrates	45,0 g		
thereof sugar	0,3 g		
protein	5,6 g		

salt	1,2 g		
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All data refer to 100 g

Baking instructions

Defrost 3-4 h and bake for 15-20 minutes at 180°C with steam.

Best before date (from date of production)

12 months

Transport and storage conditions

This product must be transported and stored at a temperature of at least -18°C.

Gene Ordinance

This product does not contain any genetically modified raw materials

Status: 17/05/2024

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