# Item data sheet





## **Bread Selection "Gastro"**

**Item no.**Designation of the food item

EAN

Convenience level

This product is vegan

690

mixbread

4009837006908

ready baked

| Units                     |               |               |                 |          |                           |
|---------------------------|---------------|---------------|-----------------|----------|---------------------------|
| Unit                      | PIECE *       | BAG           | CARTON          | LAYER    | PALLET                    |
| Quantity per base unit    | 1             | 8             | 8               | 48       | 576                       |
| Gross weight <sup>1</sup> | 0,56488       | 4,51904       | 4,51904         | 27,11424 | 325,37088                 |
| Net weight                | 0,50          | 4,00          | 4,00            | 24,00    | 288,00                    |
| L x W x H (mm)            | 370 x 90 x 60 | 840 x 750 x 0 | 391 x 391 x 158 | -        | 1.200 x<br>800 x<br>2.046 |
| Diameter (mm)             | -             | -             | -               | -        | -                         |
| Cartons/pallets           | -             | -             | -               | -        | 72                        |

<sup>\*</sup> Base unit of the item

#### Measurements

Measurements: I 37 x w 9 x h 6 cm

| Nutritional values            | 5                    | Ingredients  | Allergens                          |  |  |
|-------------------------------|----------------------|--|------------------------------------|--|--|
| Pumpkin Seed Bı               | Pumpkin Seed Bread   |  |                                    |  |  |
| enerav                        | 1206 kJ/ 287<br>kcal | WHEAT FLOUR (29%), RYE<br>FLOUR (28%), water, pumpkin seed<br>(15%), salt, yeast, WHEAT roasted<br>MALT FLOUR, MALTED WHEAT<br>FLOUR | Contains: GLUTEN AND -<br>PRODUCTS |  |  |
| fat                           | 7,8 g                |  |                                    |  |  |
| thereof saturated fatty acids | 1,4 g                |  |                                    |  |  |
| carbohydrates                 | 41,0 g g             |  |                                    |  |  |
| thereof sugar                 | 1,0 g                |  |                                    |  |  |
| protein                       | 11,0 g               |  |                                    |  |  |

 $<sup>^{\</sup>mathrm{1}}$  Weight in frozen state incl. Packaging

| salt | 1,5 g |
|------|-------|
|------|-------|

All data refer to 100 g

| Nutritional values            |                  | Ingredients  | Allergens                          |
|-------------------------------|------------------|--|------------------------------------|
| Rye Bread                     |                  |  |                                    |
| energy                        | 945 kJ/ 224 kcal | RYE FLOUR (33%), water, WHEAT FLOUR (31%), salt, yeast, MALTED WHEAT FLOUR | Contains: GLUTEN AND -<br>PRODUCTS |
| fat                           | 0,8 g            |  |                                    |
| thereof saturated fatty acids | 0,1 g            |  |                                    |
| carbohydrates                 | 46,0 g           |  |                                    |
| thereof sugar                 | 1,0 g            |  |                                    |
| protein                       | 6,4 g            |  |                                    |
| salt                          | 1,6 g            |  |                                    |

All data refer to 100 g

| Nutritional values            |                      | Ingredients   | Allergens                          |
|-------------------------------|----------------------|---|------------------------------------|
| Finnish Bread                 |                      |   |                                    |
| energy                        | 1193 kJ/ 285<br>kcal | WHEAT FLOUR (26%), RYE<br>FLOUR (25%), water, sunflower<br>seeds, linseed, salt, yeast,<br>coriander, WHEAT roasted MALT<br>FLOUR, MALTED WHEAT FLOUR | Contains: GLUTEN AND -<br>PRODUCTS |
| fat                           | 10,0 g               |   |                                    |
| thereof saturated fatty acids | 1,2 g                |   |                                    |
| carbohydrates                 | 38,0 g               |   |                                    |
| thereof sugar                 | 0,6 g                |   |                                    |
| protein                       | 9,3 g                |   |                                    |
| salt                          | 1,3 g                |   |                                    |

All data refer to 100 g

| Nutritional values            |                      | Ingredients   | Allergens                          |  |  |
|-------------------------------|----------------------|---|------------------------------------|--|--|
| Sunflower Seed                | Sunflower Seed Bread |   |                                    |  |  |
| energy                        | 1165 kJ/ 287<br>kcal | WHEAT FLOUR (29%), RYE<br>FLOUR (29%), water, sunflower<br>seeds (12%), salt, yeast, WHEAT<br>roasted MALT FLOUR, MALTED<br>WHEAT FLOUR | Contains: GLUTEN AND -<br>PRODUCTS |  |  |
| fat                           | 7,0 g                |   |                                    |  |  |
| thereof saturated fatty acids | 0,9 g                |   |                                    |  |  |
| carbohydrates                 | 43,0 g               |   |                                    |  |  |
| thereof sugar                 | 0,4 g                |   |                                    |  |  |
| protein                       | 8,6 g                |   |                                    |  |  |
|                               |                      |   |                                    |  |  |

salt 1,5 g

All data refer to 100 g

#### **Baking instructions**

2-3 hrs defrost and bake for 6 minutes at 190°C with steam.

Unox baking program: With this program you will reach a perfect backing result 13.

### **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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