



Product specification

Description	Biological rye-bread with natural leaven.
Name	PREISS Original Bio-Vinschgauer
Art. Codex	2464

Net weight	2 x 100 g = 200 g €
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Product characteristics	
Appearance Texture	Colour: middle brown. Weight ca. 100g. Soft bread with a floury crust and a grey brown crumb.
Odour	Spicy, of natural leaven, bread clover and caraway.
Taste	Aromatic, tartish, spicy, typical of bread.

Ingredients	Rye flour (36%)*, water, wheat flour* , rye leaven 12% (rye flour* , water), salt, yeast, caraway*, fennel*. * = from controlled organic cultivation
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Notes for allergic subjects	Contains gluten. May contain traces of sesame seeds and nuts.
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Nutrition facts (mean values) per	100 g
Energy	954 kJ / 226 kcal
Fat	1,2
of wich saturates	0,3
Carbohydrate	44,3
of wich sugars	2,0
Fibre	5,8
Protein	6,5
Salt	1,27



Microbiological characteristics	
Total plate count	< 1000 UFC/g
Moulds	< 100 UFC/g
Yeasts	< 100 UFC/g
Storage conditions	Keep cool and dry
Packaging	Packaged in a protective atmosphere Plastic packing material , with self-adhesive label
Shelf life	6 months in the original packaging
Baking instruction	Bake it for 5 minutes in the oven at 200°C or for 1 minute in the microwave at 440 W.