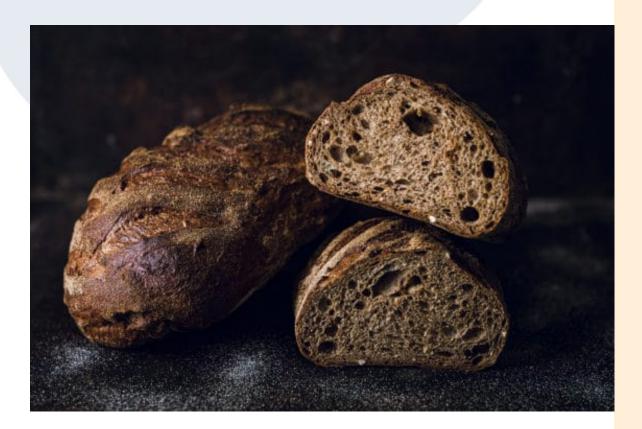


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DARK LEVAIN

OVERVIEW

Bakels Dark Levaingives you a delicious dark bread with a full-bodied taste. The bread contains two different sourdoughs, durum and rye, which complement each other well and give the bread a well rounded and lovely sourdough taste. The taste is further enhanced by malt and durum kernels.

With **Bakels Dark Levain**you get a rustic bread with a nice crust. The breads become a beautiful eye-watcher on the bread counter and with colourful toppings and decor, you create sandwiches that attract both the eyes and the taste buds. **Bakels Dark Levain** part of our series of Artisan Premium Breads, bread bases that provide rustic craft bread with an exclusive look and flavours beyond the ordinary.

USAGE

Water approx. 1000 g Bakels Dark Levain 700 g Strong wheat flour 700 g Bakels Dry yeast 15 g

INGREDIENTS

WHEAT GLUTEN, WHEAT flour, RYE flour, malted WHEAT flakes, DURUMWHEAT, oat meal, salt, dried durum sourdough (WHEAT), dried RYE sourdough, malt flour (BARLEY), caramelised sugar, ascorbic acid (E300), enzyme



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PACKAGING

PALKAGING			
395211 2	i ize 0 kg	Type Bag	Palletisation
NUTRITIONAL INFORMATION			
Type Energy (kJ) Energy (kcal) Fat (g) Carbohydrate (g) of which saccharides (g) Fibre (g) Protein (g) Sodium (g) Salt (g)			Value 1,350.00 320.00 3.00 47.00 3.00 6.50 24.00 2.50 6.32
A	(L)	₽ ∕	
STORAGE Dry conditions, room	SHELF LIFE	ТҮРЕ	ALLERGENS
temperature up to 25°C, relative humidity max 65%.	270 days	Powder	Gluten (wheat, rye, barley, oats)
:=	다 미	स्वि	K)
CATEGORY	FINISHED	PRODUCT	BRANDS
Bread Mixes & Concentrat	ies	i Bread, Baguette, ad, Grain bread, Rolls	Bakels