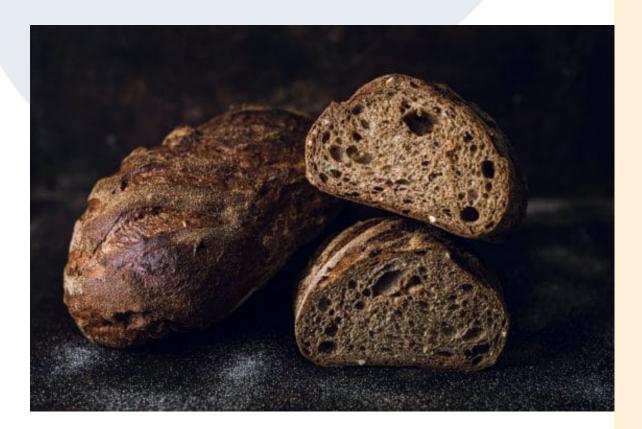


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# **DARK LEVAIN**

# **OVERVIEW**

**Bakels Dark Levain**gives 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 <b>ize</b> 0 kg	<b>Type</b> Bag	Palletisation
NUTRITIONAL INFORMATION			
<b>Type</b> 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)	<b>₽</b> ∕	
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