



Product specification

Description	Rye-bread with natural leaven and bacon
Name	PREISS Speckvinschgauer
Art. Codex	2252

Net weight	4 x 50 g = 200 g e
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Product characteristics	
Appearance Texture	Colour: middle brown. Weight ca. 50g. Soft and round bread with a floury crust and a grey brown crumb. With small pieces of bacon.
Odour	Spicy, tartish, typical of bread, slightly of bacon.
Taste	Typical of bread. Aromatic, spicy, of bacon.

Ingredients	Rye flour (35%), water, wheat flour, rye leaven 15% (rye flour, water), bacon 8% (pork, salt, spices, sugar) yeast, salt, bread clover.
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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	1047 kJ / 250 kcal
Fat	2,1 g
of wich saturates	0,9 g
Carbohydrate	47 g
of wich sugars	1,6 g
Fibre	6,7 g
Protein	7,5 g
Salt	1,5 g



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	5 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.