



**Geschmack & Technologie**

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## Whole Grain Bread with Salami

**Recipe number:**  
ER2600682

**Processing sequence:**

Spread butter on the whole grain bread and generously top with salami slices.

**Raw material:**

125 g Salami  
250 g whole grain bread  
50 g butter

**Spices & processing aids:**

**Ingredients:**

whole grain bread (whole grain RYE meal, natural sourdough (water, whole grain RYE meal, RYE FLOUR, WHEAT FLOUR), water, invert sugar syrup, caramel syrup, salt, RYE FLAKES, yeast), Salami (pork meat, iodized table salt, spices, dextrose, glucose syrup, antioxidant: E 301 sodium ascorbate; preservative: E 250 sodium nitrite; beechwood smoke), butter (BUTTER, mildly acidified, 82% fat.)

**Nutrition declaration:**

|              |         |
|--------------|---------|
| energy value | 1.246kJ |
| energy value | 299kcal |
| fat          | 17,8g   |
| saturates    | 9,4g    |
| carbohydrate | 23,5g   |
| sugar        | 3,2g    |
| protein      | 8,8g    |
| sodium       | 0,7g    |
| salt         | 1,7g    |
| fibres       | 5,0g    |

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