21mm | 75mm | 115mm | 75mm | 114mm

370mm

57mm

— ORGANIC —

ORGANIC **Strong White Bread Flour with Oats**

NUTRITION

Typical values	Per 100g
Energy	1464kJ 346kcal
Fat	2.0g
of which saturates	0.4g
Carbohydrate	68g
of which sugars	1.2g
Fibre	4.7g
Protein	12g
Salt	<0.01g

Ingredients: Flour (**wheat***, calcium carbonate, niacin, iron, folic acid, thiamine) **oats*** (15%), antioxidant (ascorbic acid).
Allergy advice: for allergens, including cereals containing gluten, see ingredients in **bold.**
*Organic produce.
Milled in the UK with EU & non-EU wheat.
Best before: see top.
Storage: roll down the top after use and store in a cool, dry place.
Always cook flour before consumption.

1.5Kg ℮

KLBD PARVE

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EU G-Free Alimentare Srl
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dovesfarm.co.uk

Recycle

Use this Organic Oaty White Strong Bread Flour for deliciously soft white loaves with added British oats. Follow our recipes below for best results.

OVEN BAKED OATY WHITE LOAF

200˚C, Fan 180˚C, 400˚F, Gas 6

500g	Doves Farm Organic Oaty White Strong Bread Flour
2 tsp	Doves Farm Quick Yeast
1 tsp	Sugar
320ml	Tepid Water
½ tsp	Salt
1 tbsp	Oil
	Oil, for tin

Try our delicious BREAD MACHINE loaf!

Scan the QR code.

1. Measure the flour, yeast and sugar into a mixing bowl, add the water and stir until everything looks craggy.
2. Add the salt and oil, stir to mix then knead into a sticky dough.
3. Cover and leave to double in size, about 60 minutes.
4. Rub some oil around the inside of a 900g/2lb loaf tin.
5. Dust the dough with flour, knead for at least 50 presses then shape and put it in the tin.
6. Cover and leave in a warm place to double in size, about 60-90 minutes.
7. Preheat the oven ten minutes before you are going to bake.
8. Uncover and bake for 35-40 minutes.
9. Turn the bread out of the tin and leave to cool on a wire rack.

DOVES FARM ORGANIC EST 1978

Organic works with nature and helps protect our planet. Its high standards encourage healthy soil and habitats, so bees, birds, butterflies and other wildlife can flourish. That's why we've been pioneers of organic since 1978.

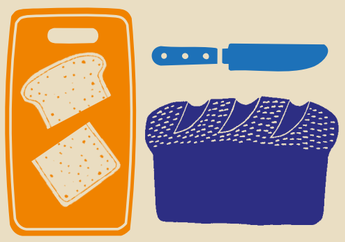
GB-ORG-05
EU/non EU agriculture

SOIL ASSOCIATION ORGANIC
UK/non UK agriculture

We also love home baking and believe it is a great choice for our health and wellbeing. Not only can you pick the best local and seasonal ingredients and know exactly what goes into your food, it is an enjoyable activity and a great way to treat family and friends.

Clare & Michael
Founders, Doves Farm

— ORGANIC —



source of FIBRE

source of PROTEIN

with added WHOLEGRAIN OATS

OATY WHITE
STRONG BREAD FLOUR

DOVES FARM EST 1978

V1

DOVES FARM EST 1978

5 011766 011174 >

PMS 9226u	PMS 151u	PMS 285u	PMS Reflex Blue	Black

CGP_313115-75 1.5kg