



## Allinsons Serious White with Sourdough

Allied Bakeries



out of 5



CMR Ref: 190610

40

Score out of 50

Average for the category: 40

## Verdict

An exciting new idea, this sliced Sourdough, led to differences in opinion once tried. For some the taste was "delicious", and the texture "moist and soft", contrasting with a "bland, salty, dry" dough. Considered by over half as suitable for midweek and 'better than what's out there'.

Price

£1.35

Weight / Volume

550g

Tried & Tested by people like you...

Thed & lested by people like you								
	Star Rating	% Who Rated	Reviewer Comments*					
Consumer Reviews	****	25%	Soft fluffy and fresh, plenty of taste, texture soft and moist .					
			Wonderful light texture, good after taste quite Moorish					
			Excellent loaf not dry, nice and soft, tasty, good all rounder and good health					
	****	38%	Nice and light and very healthy					
			Delicious good price but too salty					
			Soft fluffy thick bread					
	***	21%	Tastes like normal white bread, but good taste and texture					
			An average tasting loaf. Nothing special but would prefer my normal bread.					
			Not too different from other bread					
	***	8%	Not very much flavour and quite bland					
			Very salty and not very fresh tasting					
			To salty, to dry ,taste stale					
	****	8%	This was nice. Just a bit bland					
			Very dry					
			Not very sour dough tasting, more like normal dough					
	*****  *****  *****	38% 21% 8%	Excellent loaf not dry, nice and soft, tasty, good all rounder and good he Nice and light and very healthy Delicious good price but too salty Soft fluffy thick bread Tastes like normal white bread, but good taste and texture An average tasting loaf. Nothing special but would prefer my normal bre Not too different from other bread Not very much flavour and quite bland Very salty and not very fresh tasting To salty, to dry ,taste stale This was nice. Just a bit bland Very dry					

<sup>\*</sup> Reported verbatim as made by our reviewers

## Ingredients

Wheat Flour (with calcium, iron, niacin (B3) and thiamin (B1)), Water, Rye and Wheat Sourdough (12%), Yeast, Salt, Vegetable Oil (Rapeseed, Sustainable Palm), Soya Flour, Fermented Wheat Flour, Vinegar, Flour Treatment Agent: Ascorbic Acid (Vitamin C).

Nutrition per 100 g/ml										
Energy (Kcal)	Total Fat (g)	Sat Fat (g)	Carb (g)	Sugars (g)	Fibre (g)	Protein (g)	Salt (g)			
244	2	0.4	46.8	3.2	2.4	8.4	0.9			
Recommended Daily Allowance (%)										
Energy (Kcal)	Total Fat (g)	Sat Fat (g)	Carb (g)	Sugars (g)	Fibre (g)	Protein (g)	Salt (g)			
12%	3%	2%	18%	4%	10%	17%	15%			

Daily Intake percentages are based on the requirements for an average female with no special dietary requirements and an assumed energy intake of 2000 kcal.