



Bread/Baguette



# BAGUETTE PLUS WHOLEGRAIN 27CM

Product code: 216620

A flavourful baguette with a crispy, floured crust and a light, fluffy crumb. French Baguette Plus: superior quality and short baking time! This version is 100% wholegrain and therefore a source of fibre. This baguette is slightly wider, making it easier to fill. Delight your customer with a tasty & crispy roll in no time!

## Thaw & Bake

Defrost 0 min - baking time 5 min - baking temp 185°C

<b>EAN</b>	5413056036629
<b>Weight pr. piece</b>	180 g
<b>Pieces pr. bag</b>	40
<b>Pieces pr. carton</b>	40
<b>Bags pr. carton</b>	1
<b>Cartons pr. pallet</b>	32
<b>Shelf life:</b>	12 Months
<b>Storage:</b>	Storage at -18°C or colder. Do not refreeze after defrosting.
<b>Country of origin:</b>	BE

## Nutritional information pr. 100 g.

Energy	1008kJ
Kcal	241kcal
Fat	1.5g
- of which saturates	0.2g
Carbohydrate	42g
- of which sugars	1.9g
Fibre	5.9g
Protein	12g
Salt	1.2g

## Ingredients

wholemeal **wheat** flour, water, yeast, **wheat** gluten, iodized salt, **wheat** bran, malted **wheat** flour, flour treatment agent (E300), **wheat** germ. Decoration: **wheat** flour. May contain traces of: milk, egg, sesame seeds.