



Bread/Baguette



FITNESS BAGUETTE 57CM

Product code: 216623

A flavourful baguette with a crispy crust and a light, airy crumb, baked in a brick oven. With its extra fibre and a topping of seeds, the Rustic Fitness Baguette is healthier than a regular baguette. What's more, it's slightly wider, making it very easy to fill for sandwiches.

Thaw & Bake

Defrost 15 min - baking time 8 min - baking temp 170°-190°C

Ingredients

wheat flour, water, **rye** flour, **rye** flakes, **wheat** gluten, **wheat** flakes, yeast, linseed, **sesame seeds**, sunflower seeds, iodized salt, roasted **wheat** malt flour, malted **barley** extract, **wheat** bran, malted **wheat** flour, flour treatment agent (E300). Decoration: **oat** flakes, linseed, **sesame seeds**, sunflower seeds. May contain traces of: milk, egg, soya.

EAN	5413056036292
Weight pr. piece	350 g
Pieces pr. bag	23
Pieces pr. carton	23
Bags pr. carton	1
Cartons pr. pallet	32
Shelf life:	12 Months
Storage:	Storage at -18°C or colder. Do not refreeze after defrosting.
Country of origin:	BE

Nutritional information pr. 100 g.

Energy	1160kJ
Kcal	277kcal
Fat	4.5g
- of which saturates	0.5g
Carbohydrate	46g
- of which sugars	1.5g
Fibre	4.2g
Protein	11g
Salt	1.1g