



Bread/Baguette

Coarse baguette

Product code: 4198



Coarse type of baguette with popular taste and character.

Thaw & Bake

No defrosting needed. Preheat oven to 200°C and bake for 9-12 min. NOTE! Baking times and temperatures are guidelines depending on the oven. Weight of the baked product approximately approx. 115g.

Ingredients

Wheat flour, water, **wheat** bran, **wheat** gluten, salt, yeast, flour treatment agents (E300), **barley** malt flour.

EAN	17391288419807
Weight pr. piece	120 g
Pieces pr. carton	48
Cartons pr. pallet	20
Shelf life:	365 days
Storage:	Storage at -18°C or colder
Country of origin:	SE

Nutritional information pr. 100 g.

Energy	998kJ
Kcal	236kcal
Fat	1.5g
- of which saturates	0.2g
Carbohydrate	44g
- of which sugars	0.5g
Fibre	3.3g
Protein	9.5g
Salt	1.3g
Sodium	0.52g



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/Products/Bread/baguettes/rough-baguette/>