



Bread/Baguette

# 12" French Baguette

Product code: 80310



An artisan French baguette with a chewy texture and exceptional crust.

## Thaw & Serve

Thaw for 30 minutes and serve. For better crispiness bake at 400°F for 10-12 minutes.

<b>EAN</b>	008 34127 00311 4
<b>Weight pr. piece</b>	235 g
<b>Pieces pr. carton</b>	40
<b>Cartons pr. pallet</b>	35
<b>Shelf life:</b>	12 months.
<b>Storage:</b>	Store at 0°F (-18°C) or below.
<b>Country of origin:</b>	US

## Nutritional information pr. 100 g.

## Ingredients

Wheat Flour, Water, Rye Flour, Salt, Yeast, Rye Sourdough Culture (Rye Flour, Water, Salt, Starter Cultures), Guar Gum, Fava Bean Flour, Malted Barley Flour, Dextrose, Sunflower Lecithin, Sugar, Enzymes, Calcium Diphosphate, Malt Extract, Ascorbic Acid, Xanthan Gum.



See more details, inspiration and recipes online:  
<https://www.lantmannen-unibake.com/Schulstad-Bakery-Solutions/Products/Bread/Baguette/12-french-baguette/>