



Bread/Baguette

# 28" Cuban Bread

Product code: 67000



When reheated in the oven, this Cuban bread has a moist center with a well-developed crust. An excellent choice for Cuban sandwiches and panini pressed on a grill.

## Thaw & Serve

Thaw & Serve. To warm and crisp, bake for 3-5 minutes at 400° F.

<b>EAN</b>	008 34127 00836 2
<b>Weight pr. piece</b>	361.5 g
<b>Pieces pr. carton</b>	20
<b>Cartons pr. pallet</b>	28
<b>Shelf life:</b>	12 months
<b>Storage:</b>	Keep Frozen
<b>Country of origin:</b>	US

## Nutritional information pr. 100 g.

## Ingredients

Wheat Flour, Water, Rye Flour, Wheat Gluten, Salt, Yeast, Palm Shortening, Deactivated Yeast, Fava Bean Flour, Guar Gum, Malted Barley Flour, Dextrose, Sugar, Calcium Phosphate, Sunflower Lecithin, Malt Extract, Xanthan Gum, Enzymes, Ascorbic Acid, Starter Cultures.



See more details, inspiration and recipes online:  
<https://www.lantmannen-unibake.com/Schulstad-Bakery-Solutions/Products/Bread/Baguette/28-cuban-bread/>