



Bread/Baguette

# Baguette Rustic Durum

Product code: 80645



The Baguette Rustic Durum Bun is made with a very soft and moist dough with lots of durum flour to give the buns an open, chewy and very sturdy crumb. As the baguettes are baked in a stone oven, the crust is crisp and crunchy. The baguettes also contain sourdough to give them the rich flavour of bread.

## Bake frozen

Bake directly from frozen for 11 minutes at 190°C (air oven)

## Ingredients

**Wheat** flour, water, durum **wheat** flour 20%, dried sour dough (fermented **wheat** flour, salt), iodised salt, sugar, emulsifier (vegetable E472e), yeast, **wheat** malt flour, flour treatment agent (E300). May contain traces of sesame seeds.

<b>EAN</b>	5701014039677
<b>Weight pr. piece</b>	391.7 g
<b>Pieces pr. carton</b>	14
<b>Cartons pr. pallet</b>	20
<b>Shelf life:</b>	12 months
<b>Storage:</b>	At -18° or colder. Do not re-freeze after defrosting
<b>Country of origin:</b>	DK

## Nutritional information pr. 100 g.

Energy	1015kJ
Kcal	240kcal
Fat	1.4g
- of which saturates	0.5g
Carbohydrate	47g
- of which sugars	2g
Fibre	2.5g
Protein	8.5g
Salt	1.3g



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