



Bread/Baguette

SBS Rustic baguette stoneoven baked

Product code: 50000046



With this premium 'Rustic Baguette Stoneoven Baked' you can offer your customers a high-quality eating experience. Vegan is a growing trend, and by offer your costumersing this product you cater for that specific consumer demand. This baguette is baked in a scorching hot stone oven with sourdough which is the authentic, original and natural way to achieve high-quality baked goods with a superior taste. This baguette is part of our easy-to-use product range that combines convenience with the tempting aroma of fresh baking. Ready-to-bake products are ideal for customers who need fast and flexible solutions during busy periods. Paper bags for baguettes included in the carton.

Bake frozen

Thaw for 15 minutes and bake for 18 minutes in 200°C convection oven. **Note!** Baking time and temperature are indicative values dependent on the oven. Baked product weight is appr. 375 g.

Ingredients

Wheat flour, water, **durum wheat flour** 20%, dried sour

dough (**wheat flour**, salt), iodised salt, sugar,

emulsifier (vegetable E472e), yeast, **wheat malt flour**, flour treatment agent (E300).

| | |
|---------------------------|-----------------------------------------------------------------------------------------------------------------------------|
| EAN | 5701014041519 |
| Pieces pr. bag | 12 |
| Pieces pr. carton | 12 |
| Cartons pr. pallet | 32 |
| Shelf life: | 360 days |
| Storage: | FROZEN. Storage at -18°C or colder. Do not refreeze after defrosting. Handle with care. Protect from moisture. |
| Country of origin: | DK |

Nutritional information pr. 100 g.

| | |
|----------------------|---------|
| Energy | 951kJ |
| Kcal | 224kcal |
| Fat | 1.4g |
| - of which saturates | 0.5g |
| Carbohydrate | 43g |
| - of which sugars | 2g |
| Fibre | 2.5g |
| Protein | 8.7g |
| Salt | 1.3g |
| Sodium | 0.52g |
| Lactose | 0% |