

Sourdough Baguette

Product code: 50150082



A rustic baguette baked in a stone oven in a super user-friendly length of 35 centimetres. The baguette can be used as an accompaniment to a meal or be divided in two and used for a sandwich. The baguette is made of wheat flour, durum wheat, rye flakes, pumpkin seeds and durum kernels as well as Schulstad Bakery Solutions' own signature sourdough. The sourdough is made up of three different sourdough cultures based on wheat, rye and durum wheat. The flavour is full, but mild.

Bake frozen

Bake directly from frozen for approx. 11 min. at 190°C. Ready to serve after approx. 15 min

Ingredients

Wheat flour, water, sourdough 13% (water, fermented **wheat** flour - **durum wheat** flour - **rye** flour), **durum wheat** flour 6%, **durum** seeds 2,5%, pumpkin seeds 2.5%, **rye** flakes, **wheat** gluten, iodized salt, sugar, yeast, sifted **rye** flour, emulsifier (vegetable E472e), **wheat** malt flour, flour treatment agent (E300), **barley** malt flour. May contain traces of sesame seeds.

EAN	5701014061043
Weight pr. piece	250 g
Pieces pr. carton	22
Cartons pr. pallet	20
Shelf life:	12 month
Storage:	At -18° or colder. Do not re-freeze after defrosting
Country of origin:	DK

Nutritional information pr. 100 g.

Energy	1026kJ
Kcal	242kcal
Fat	2.4g
- of which saturates	0.6g
Carbohydrate	44g
- of which sugars	2g
Fibre	3.2g
Protein	9.6g
Salt	1.5g