



Bread/Baguette

Wheat baguette 28x220g

Product code: 70009



Prebaked wheat baguette.

Bake frozen

Bake frozen baguettes for 9-12 minutes at 200°C. Steam can be used beginning of baking.

NOTE ! By experiencing will be found the best baking time and temperature. Baked product weight is appr. 200 g.

Ingredients

WHEAT flour, water, WHEAT gluten, salt, yeast, flour treatment agents (E300), BARLEY malt flour.

Extra salted.

EAN 7020712014426
Cartons pr. pallet 20
Shelf life: 270 days
Storage: FROZEN. Storage at -18°C or colder.
Do not refreeze after defrosting. Handle with care. Protect from moisture.
Country of origin: SE

Nutritional information pr. 100 g.

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|----------------------|---------|
| Energy | 1021kJ |
| Kcal | 241kcal |
| Fat | 1.4g |
| - of which saturates | 0.2g |
| Carbohydrate | 47g |
| - of which sugars | 0.4g |
| Fibre | 1.9g |
| Protein | 8.7g |
| Salt | 1.2g |
| Sodium | 0.48g |
| Lactose | 0% |



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/Schulstad-Bakery-Solutions/Products/Bread/Baguette/wheat-baguette-28x220g/>