



Bread/Loaf

Demi-Baguette Rusticata 170g

Product code: 151115



A rustic stone-baked bread that combines a light, crisp golden crust, light, floured appearance, and soft, open textured centre. Made with extra virgin olive oil and semolina flour, giving a superior flavour.

Bake frozen

Bake for 12 minutes at 230°C. Recommended shelf life after baking is 12 hours.

EAN 05038910001898
Weight pr. piece 170 g
Pieces pr. bag 55
Pieces pr. carton 55
Bags pr. carton 1
Cartons pr. pallet 25
Shelf life: 12 Months
Storage: At -18°C or colder. Do not re-freeze after defrosting.
Country of origin: DE

Nutritional information pr. 100 g.

Energy	1100kJ
Kcal	261kcal
Fat	3.1g
- of which saturates	0.63g
Carbohydrate	47.5g
- of which sugars	3.7g
Fibre	3.1g
Protein	9.1g
Salt	0.85g

Ingredients

WHEAT Flour, Water, Durum WHEAT Semolina, WHEAT Sour Dough (WHEAT Flour, Water), Extra Virgin Olive Oil, Baking Agent (Stabiliser (E412), WHEAT Flour, Glucose, Rapeseed Oil), Yeast, Salt, BARLEY Malt Extract.

For allergens, including cereals containing gluten, see ingredients in CAPITALS.

May also contain traces of milk, sesame seeds, soya and egg.



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/Schulstad-Bakery-Solutions/Products/Bread/Loaf/demi-baguette-rusticata-170g/>