



Bread/Loaf

French Boule (Table Bread)

Product code: 5607



Small round artisan loaf, perfect to use as table bread.

Thaw & Bake

Keep frozen until ready to use. Thaw for 20-30 minutes, bake at 400° for 10-12 minutes.

EAN	008 34127 05607 3
Weight pr. piece	198.4 g
Pieces pr. carton	24
Cartons pr. pallet	45
Shelf life:	12 months
Storage:	Store at 0°F (-18°C) or below.
Country of origin:	US

Nutritional information pr. 100 g.

Ingredients

Wheat Flour, Water, Rye Flour, Salt, Yeast, Sugar, Rye Sourdough Culture (Rye Flour, Water, Salt, Starter Cultures), Guar Gum, Fava Bean Flour, Malted Barley Flour, Dextrose, Calcium Diphosphate, Sunflower Lecithin, Ascorbic Acid, Enzymes.



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/Schulstad-Bakery-Solutions/Products/Bread/Loaf/french-boule-table-bread/>