



Bread/Baguette



Baguette Rustic Durum, approx. 55 cm

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 customersing 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

Bake directly from frozen for 11 minutes at 190°C (air oven)

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).

Extra salted.

EAN 5701014041519
Pieces pr. bag 12
Pieces pr. carton 12
Cartons pr. pallet 32
Shelf life: 12 month
Storage: At -18°C or colder. Do not re-freeze after defrosting.
Country of origin: DK

Nutritional information pr. 100 g.

Energy	1015kJ
Kcal	240kcal
Fat	1.4g
- of which saturates	0.5g
Carbohydrate	47g
- of which sugars	2g
Fibre	2.5g
Protein	8.5g
Salt	1.3g
Sodium	0.52g
Lactose	0%