



Bread/Baguette

Plain Rusticata 120g

Product code: 151045



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

Bake frozen

Bake for 6 minutes at 210°C Recommended shelf life after baking is 12 hours.

Ingredients

WHEAT Flour, Water, Durum WHEAT Semolina, Sour Dough (Water, WHEAT Flour, RYE Flour), Extra Virgin Olive Oil, Yeast, Salt, BARLEY Malt Extract, Glucose.

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

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

EAN	05038910001485
Weight pr. piece	120 g
Pieces pr. bag	65
Pieces pr. carton	65
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	1049kJ
Kcal	248kcal
Fat	2.8g
- of which saturates	0.5g
Carbohydrate	46g
- of which sugars	1.2g
Fibre	3g
Protein	7.8g
Salt	0.86g
Sodium	0.34g



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/Schulstad-Bakery-Solutions/Products/bread2/Baguette/plain-rusticata-120g2/>