



Bread/Baguette



Schulstad French baguette

Product code: 1559

Prebaked wheat baguette, paper bags included in the carton.

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. 290 g.

Ingredients

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

Extra salted.

EAN 6416577003209
Cartons pr. pallet 20
Shelf life: 365 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.

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/bread2/Baguette/schulstad-french-baguette/>