



Bread/Baguette

Wholemeal baguette 26 cm 140 g

Product code: 22424000



Wholegrain baguette of 26cm

Thaw & Bake

After defrosting (+/- 15 min) at roomtemperature,
bake at +/- 185°C for +/- 15 min

EAN	5413056020680
Weight pr. piece	140 g
Pieces pr. bag	45
Pieces pr. carton	45
Cartons pr. pallet	16
Shelf life:	12 months
Storage:	Storage at -18°C or colder.
Country of origin:	BE

Nutritional information pr. 100 g.

Energy	1086kJ
Kcal	259kcal
Fat	4.7g
- of which saturates	0.7g
Carbohydrate	36.5g
- of which sugars	1.6g
Fibre	8.9g
Protein	13.3g
Salt	1g
Fat (%)	3.41%

Ingredients

WHEAT WHOLEMEAL (51,4%), water, OATS flakes (5,2%), WHEAT gluten, yeast, RYE flour, pumpkin kernel, sunflower seeds, linseed, iodized salt, WHEAT bran, WHEAT germ, BARLEY malt flour, rapeseed oil. Decoration: OATS flakes (2,7%), linseed, SESAME SEEDS. May contain traces of: milk, soya.



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/Schulstad-Bakery-Solutions/Products/bread2/Baguette/wholemeal-baguette-26-cm-140-g/>