



Bread/Loaf

# Baguette Rusticata

Product code: 151117



A rustic stone-baked bread with a light, crisp golden crust, authentic floured appearance, and soft, open textured centre in a traditional baguette shape. Made with extra virgin olive oil and semolina flour, giving a superior flavour.

Bake frozen

**Bake for 12 minutes at 210°C** Recommended shelf life after baking is 18 hours.

**EAN** 05038910001911  
**Weight pr. piece** 300 g  
**Pieces pr. bag** 25  
**Pieces pr. carton** 25  
**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	1180kJ
Kcal	279kcal
Fat	3.7g
- of which saturates	0.65g
Carbohydrate	51.2g
- of which sugars	2.9g
Fibre	3.5g
Protein	10.1g
Salt	1.01g

## Ingredients

WHEAT Flour, Water, Durum WHEAT Semolina, WHEAT Sour Dough (Water, WHEAT flour, RYE flour), Extra Virgin Olive Oil, Baking Agent (Stabilizer (E 412), WHEAT Flour, Dextrose), Yeast, Salt, BARLEY Malt Extract.

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

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