



# Part Baked Malted Wheat Petit Pain

Product code: 7012

A malted wheat part baked roll, with one decorative top cut, approximately 120mm in length.

Bake frozen

Preheat oven to 200oC (gas mark 6). Bake product from frozen for 8 - 10 minutes until golden brown. For ovens with steam injection facility, inject steam for 10 seconds at start of baking.

**EAN** 5037173100324  
**Weight pr. piece** 61 g  
**Pieces pr. bag** 70  
**Pieces pr. carton** 70  
**Bags pr. carton** 1  
**Cartons pr. pallet** 56  
**Shelf life:** 12 months  
**Storage:** Can be stored until the best before date of stored at **-18°C or below.** Bake from frozen. Once product is baked, we recommend consumption within 4 hours. DO NOT REFREEZE ONCE THAWED.

**Country of origin:** GB

Nutritional information pr. 100 g.

Energy	1126kJ
Kcal	266kcal
Fat	1.73g
- of which saturates	0.32g
Carbohydrate	50.43g
- of which sugars	3.47g
Fibre	3.63g
Protein	10.33g
Salt	1.07g



## Ingredients

WHEAT Flour (with Calcium, Iron, Niacin, Thiamin), Water, Wholemeal WHEAT Flour, WHEAT Bran, Malted WHEAT Flakes (2.7%), Yeast, Kibbled Malted WHEAT (1.9%), WHEAT Gluten, Salt, Vegetable Oils (Palm and Rapeseed), Malted BARLEY Flour, Flour Treatment Agent (E300).

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

May also contain traces of sesame seeds and milk.