

Part Baked Malted Wheat Small Baguette

Product code: 7009



A malted wheat part baked baguette, with two decorative top cuts, approximately 280mm 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	507173100294
Weight pr. piece	135 g
Pieces pr. bag	30
Pieces pr. carton	30
Bags pr. carton	1
Cartons pr. pallet	56
Shelf life:	12 months
Storage:	Can be stored until the best before date if 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	1048kJ
Kcal	248kcal
Fat	2.3g
- of which saturates	0.5g
Carbohydrate	44.2g
- of which sugars	3.7g
Fibre	4.7g
Protein	10.2g
Salt	0.81g



Ingredients

WHEAT Flour (with Calcium, Iron, Niacin, Thiamin), Water, Wholemeal WHEAT Flour, Yeast, WHEAT Bran, Malted WHEAT Flakes (2.5%), Kibbled WHEAT Flakes (2.0%), WHEAT Gluten, Salt, Vegetable Oils (Palm and Rapeseed), BARLEY Malt Flour, Flour Treatment Agent (E300).

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

May also contain traces of sesame seeds and milk.