



Bread/Speciality Bread

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.

Ingredients

WHEAT Flour, Water, Durum WHEAT Semolina, WHEAT Sour Dough (WHEAT Flour, Water), Extra Virgin Olive Oil, Baking Agent (Stabiliser (E412), WHEAT Flour, Glucose, Rapeseed Oil), 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.

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	1100kJ
Kcal	261kcal
Fat	3.1g
- of which saturates	0.63g
Carbohydrate	47.5g
- of which sugars	3.7g
Fibre	3.1g
Protein	9.1g
Salt	0.85g