

# Baguettes with big hole

Product code: 80302850



These baguettes with a big hole are a crisp classic for French hotdogs. We bake the crisp, French-inspired baguettes and freeze them before we cut off the top and bore the hole to get as fine a cut as possible without loose crumbs. The hole is made very carefully so that it does not go too close to the sides or the bottom of the baguette and damage the bread when the French hotdog is put together and eaten. Our baguettes with a large hole are characterised by a beautiful golden colour and unique glow. The baguettes have a large whole measuring 28 millimetres in diameter and are ideal for large sausages and chicken or fish sticks.

## Thaw & Serve

Thaw Baguettes with hole at 20°C before preparation.

## Ingredients

**Wheat** flour, water, sourdough (water, **wheat** flour, sourdough culture), yeast, **wheat** fibre, salt, **wheat** malt flour, **rye** flour, emulsifier (E472e), flour treatment agent (E300). May contain traces of sesame seeds and soya.

<b>EAN</b>	5701014023546
<b>Weight pr. piece</b>	65 g
<b>Pieces pr. carton</b>	32
<b>Cartons pr. pallet</b>	40
<b>Shelf life:</b>	12 month
<b>Storage:</b>	At -18°C or colder. Do not re-freeze after defrosting. After thawing the product should be stored for max 48 hours in closed packaging.
<b>Country of origin:</b>	PL

## Nutritional information pr. 100 g.

Energy	1053kJ
Kcal	249kcal
Fat	1.3g
- of which saturates	0.3g
Carbohydrate	49g
- of which sugars	2g
Fibre	3g
Protein	8.7g
Salt	1.1g