



Bread/Loaf

Baguette Rusticata 300g

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.

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|---------------------------|--|
| 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.

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| 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 |



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/en-GB/Schulstad-Bakery-Solutions/products/Bread/Loaf/baguette-rusticata-300g/>