



Bread/Roll

# Part Baked White Petit Pain

Product code: 7011



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

## Bake frozen

Preheat oven to 200°C (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** 5037173100317  
**Weight pr. piece** 59 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 the baguettes have been baked, we recommend that they are consumed within 4 hours. **DO NOT REFREEZE ONCE THAWED.**

**Country of origin:** GB

## Nutritional information pr. 100 g.

Energy	1041kJ
Kcal	246kcal
Fat	2.4g
- of which saturates	0.3g
Carbohydrate	46.4g
- of which sugars	5.2g
Fibre	4.1g
Protein	7.7g
Salt	0.89g



See more details, inspiration and recipes online:  
<https://www.lantmannen-unibake.com/en-GB/Schulstad-Bakery-Solutions/products/Bread/Roll/part-baked-white-petit-pain/>