



Bread/Speciality Bread

Demi-Baguette Rusticata 170g

Product code: 151115



A rustic stone-baked bread that combines a light, crisp golden crust, light, floured appearance, and soft, open textured centre. Made with extra virgin olive oil and semolina flour, giving a superior flavour.

Bake frozen

Bake for 12 minutes at 230°C. Recommended shelf life after baking is 12 hours.

EAN 05038910001898
Weight pr. piece 170 g
Pieces pr. bag 55
Pieces pr. carton 55
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



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/en-GB/Schulstad-Bakery-Solutions/products/Bread/Speciality-Bread/demi-baguette-rusticata-170g/>