



Bread/Baguette

# 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	1020kJ
Kcal	241kcal
Fat	3.1g
- of which saturates	0.58g
Carbohydrate	45.2g
- of which sugars	4.4g
Fibre	3.8g
Protein	8g
Salt	0.98g



See more details, inspiration and recipes online:  
<https://www.lantmannen-unibake.com/en-GB/Schulstad-Bakery-Solutions/products/bread2/Baguette/demi-baguette-rusticata-170g2/>