



Bread/Baguette

# Part Baked Malted Wheat Small Baguette

Product code: 7009



A malted wheat part baked baguette, with two decorative top cuts, approximately 280mm in length.

## Bake frozen

Preheat oven to 200oC (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** 507173100294  
**Weight pr. piece** 135 g  
**Pieces pr. bag** 30  
**Pieces pr. carton** 30  
**Bags pr. carton** 1  
**Cartons pr. pallet** 56  
**Shelf life:** 12 months  
**Storage:** Can be stored until the best before date if stored at -18°C or below. Bake from frozen. Once product is baked, we recommend consumption within 4 hours. DO NOT REFREEZE ONCE THAWED.

**Country of origin:** GB

## Nutritional information pr. 100 g.

Energy	1048kJ
Kcal	248kcal
Fat	2.3g
- of which saturates	0.5g
Carbohydrate	44.2g
- of which sugars	3.7g
Fibre	4.7g
Protein	10.2g
Salt	0.81g



See more details, inspiration and recipes online:  
<https://www.lantmannen-unibake.com/en-GB/Schulstad-Bakery-Solutions/products/bread2/Baguette/part-baked-malted-wheat-small-baguette2/>