



Bread/Baguette

Part Baked White Fluted Baguette

Product code: 7022



A white part baked fluted baguette, with five decorative top cuts, approximately 585mm in length.

Bake frozen

Preheat oven to 200°C (gas mark 6). Bake product from frozen for 8 - 10 minutes or until golden brown. For ovens with steam injection facility, inject steam for 10 seconds at start of baking.

EAN 5037173100751
Weight pr. piece 445 g
Pieces pr. bag 12
Pieces pr. carton 12
Bags pr. carton 1
Cartons pr. pallet 48
Shelf life: 12 months
Storage: Can be stored until the best before date if stored at -18°C or below. DO NOT REFREEZE ONCE THAWED. Bake from frozen. Once product is baked, we recommend that they are consumed within 4 hours.

Country of origin: GB

Nutritional information pr. 100 g.

Energy	1012kJ
Kcal	239kcal
Fat	1.2g
- of which saturates	0.3g
Carbohydrate	46.9g
- of which sugars	3.9g
Fibre	3.2g
Protein	8.5g
Salt	0.73g



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