



Bread/Baguette

# Part Baked White Mini French

Product code: 7010



A white part baked roll, with one decorative top cut, on average 195mm 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** 05037173100300  
**Weight pr. piece** 90 g  
**Pieces pr. bag** 45  
**Pieces pr. carton** 45  
**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	1075kJ
Kcal	254kcal
Fat	1.2g
- of which saturates	0.2g
Carbohydrate	50.5g
- of which sugars	4.1g
Fibre	3.4g
Protein	8.5g
Salt	0.82g



See more details, inspiration and recipes online:  
<https://www.lantmannen-unibake.com/en-GB/Schulstad-Bakery-Solutions/products/bread2/Baguette/part-baked-white-mini-french2/>