Bread/Baguette

Plain Rusticata 120g

Product code: 151045

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

Bake frozen

Bake for 6 minutes at 210°C. Recommended shelf life after baking is 12 hours.

EAN	05038910001485
Weight pr. piece	120 g
Pieces pr. bag	65
Pieces pr. carton	65
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	1049kJ
Kcal	248kcal
Fat	2.8g
- of which saturates	0.5g
Carbohydrate	46g
- of which sugars	1.2g
Fibre	3g
Protein	7.8g
Salt	0.86g
Sodium	0.34g

Lantmännen Unibake

See more details, inspiration and recipes online:
https://www.lantmannen-unibake.com/en-GB/Schulstad-Bakery-Solutions/products/bread2/Baguette/plain-rusticata-120g2/