



Bread/Loaf

Baguette Rusticata 300g

Product code: 151117



A rustic stone-baked bread with a light, crisp golden crust, authentic floured appearance, and soft, open textured centre in a traditional baguette shape. Made with extra virgin olive oil and semolina flour, giving a superior flavour.

Bake frozen

Bake for 12 minutes at 210°C. Recommended shelf life after baking is 18 hours.

EAN	05038910001911
Weight pr. piece	300 g
Pieces pr. bag	25
Pieces pr. carton	25
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	1180kJ
Kcal	279kcal
Fat	3.7g
- of which saturates	0.65g
Carbohydrate	51.2g
- of which sugars	2.9g
Fibre	3.5g
Protein	10.1g
Salt	1.01g



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/en-GB/Schulstad-Bakery-Solutions/products/bread2/Loaf/baguette-rusticata-300g2/>