



Bread/Loaf

Demi-Baguette Rusticata 170g

Product code: 151115



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

Bake frozen

Bake for 12 minutes at 230°C. Recommended shelf life after baking is 12 hours.

EAN	05038910001898
Weight pr. piece	170 g
Pieces pr. bag	55
Pieces pr. carton	55
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	1020kJ
Kcal	241kcal
Fat	3.1g
- of which saturates	0.58g
Carbohydrate	45.2g
- of which sugars	4.4g
Fibre	3.8g
Protein	8g
Salt	0.98g



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/en-GB/Schulstad-Bakery-Solutions/products/bread2/Loaf/demi-baguette-rusticata-170g2/>